

# MORGANTE

The authentic taste of Nero d'Avola

## NERO D'AVOLA DOC SICILIA

### TASTING NOTES

Dark red colour, with shiny violet flashes. Here is the blackberry, geranium leaves, salty notes, that you also find at length in the mouth with pleasant tannins and lots of freshness. Ideal with meat and legumes soups with a medium fruity olive oil. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 16-18°C.

### CLIMATE

Mild dry temperatures during the winter and spring; a few days of sirocco, humidity and a small hailstorm during the spring have been the cause, in some vines, of a poor setting and a fall in production. Dry heat and absence of humidity during the summer with temperatures around 28/30°C. In September and October the temperatures weren't quite as hot as usual and the frequent temperature range between the day and the night of about 10/15°C favoured a good maturity of the grapes.

### VINIFICATION

The harvest takes place during the first half of September. The vines grow in medium mixed clayey and calcareous soils at 450/500 metres above sea level. The vinification of the grapes is in stainless steel with 15 days of skin contact at a controlled temperature of 25-28°C (77-82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 14.60% Vol.

### MATURATION

Brief ageing period in second-passaged French Allier and Tronçais barriques, followed by a further ageing of 2-4 months in the bottle.

