



## PRODUCER PROFILE

Estate owned by: The Morgante Family  
Winemaker: Riccardo Cotarella  
Total acreage under vine: 150  
Estate founded: 1994  
Winery production: 250,000 Bottles  
Region: Sicilia  
Country: Italy

## Morgante Nero d'Avola 2016

### WINE DESCRIPTION

After accumulating generations of grape-growing expertise, the Morgante family started bottling their own wine under the guidance of Riccardo Cotarella in the mid-1990s. Situated in the western reaches of Sicily, where Nero d'Avola reaches optimal ripeness levels, Morgante has crafted this beautiful 100% estate-grown Nero d'Avola wine.

The vines that source Morgante's Nero d'Avola DOC are grown at high elevation (1,476 - 1,804 feet above seal level). Here, in the southern reaches of western Sicily, the landscape is arid and rolling. However, Morgante's position within reach of cool coastal breezes ensures healthy and optimal ripening conditions.

The 15 days of fermentation in temperature-controlled steel tanks allow for full, yet gentle, extraction of tannin and color while maintaining emphasis on the softness of Nero d'Avola.

### TASTING NOTES

This wine shows aromas of ripe black cherries and blackberries accompanied by hints of vanilla, peppery spice, and smoke. On the palate, abundant flavors of ripe fruit and exotic spices are balanced by a pleasing acidity and silky tannins.

### FOOD PAIRING

Enjoy with simply seasoned grilled meats and vegetables, alongside legume-based stews and with flavorful seafood preparations such as Zuppa di Pesce.

### VINEYARD & PRODUCTION INFO

|                                |                         |
|--------------------------------|-------------------------|
| Production area/appellation:   | Sicilia DOC             |
| Vineyard name:                 | Contrada Racalmare      |
| Soil composition:              | Calcareous and Clay     |
| Training method:               | Guyot                   |
| Elevation:                     | 1,476-1,804 feet        |
| Yield/acre:                    | 9 tons                  |
| Exposure:                      | Various                 |
| Year vineyard planted:         | 1999                    |
| Harvest time:                  | First half of September |
| First vintage of this wine:    | 1998                    |
| Bottles produced of this wine: | 250,000                 |
| Average Wine Age:              | 18 years                |

### WINEMAKING & AGING

|                                   |                        |
|-----------------------------------|------------------------|
| Varietal composition:             | 100% Nero d'Avola      |
| Fermentation container:           | Stainless steel tanks  |
| Length of alcoholic fermentation: | 15 Days days           |
| Fermentation temperature:         | 77-82 °F °F            |
| Maceration technique:             | Pumpovers and Aeration |
| Length of maceration:             | 15 days days           |
| Malolactic fermentation:          | Yes                    |
| Type of aging container:          | Barriques              |
| Size of aging container:          | 225 lt                 |
| Age of aging container:           | Two years              |
| Type of oak:                      | French                 |
| Length of aging before bottling:  | 4 months               |
| Length of bottle aging:           | 4 months               |
| Prefermentation technique:        | Cold maceration        |
| Time on its skins:                | 15 Days                |
| Total SO <sub>2</sub> :           | 90 mg/L                |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 14.5%    |
| pH level:       | 3.5      |
| Residual sugar: | 0.9 g/L  |
| Acidity:        | 5.6 g/L  |
| Dry extract:    | 31.2 g/L |