

MORGANTE



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 2022

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

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 ₂ :	89 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.46
Residual sugar:	1.1 g/L
Acidity:	5.9 g/L
Dry extract:	33.3 g/L