



PRODUCER PROFILE

Estate owned by: The Morgante Family
Winemaker: Riccardo Cotarella
Total acreage under vine: 150
Estate founded: 1994
Winery production: 30,000 Bottles
Region: Sicilia
Country: Italy

Morgante Don Antonio 2016

WINE DESCRIPTION

Don Antonio is a fine Nero d'Avola, with a deep purple colour suggesting an aroma of voluptuous ripe cherries, rose, sweet spices, liquorice and cocoa. It is a silky red wine but with an imposing structure enhancing a blend of refined tannins.

The vines grow in white calcareous soils with small portions of clay at 1640/1804 feet above sea level.

TASTING NOTES

Deep ruby red colour, with deep violet flashes. Its strength and complexity immediately stand out at the nose. Blackberry and cherry notes balanced with vanilla scent. Soon there are tobacco aromas, and towards the end balsamic notes, and elegant vegetal notes. Fruity taste, intense, elegant tannins and freshness. Very long at the palate.

FOOD PAIRING

Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 65 °F.

VINEYARD & PRODUCTION INFO

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|--------------------------------|--------------------|
| Production area/appellation: | Sicilia DOC |
| Vineyard name: | Contrada Racalmare |
| Vineyard size: | 25 |
| Soil composition: | Calcareous |
| Training method: | Guyot |
| Elevation: | 1640/1804 feet |
| Vines/acre: | 1,600 |
| Yield/acre: | 7/8 tons |
| Exposure: | Various |
| Year vineyard planted: | 1986 |
| Harvest time: | End of September |
| First vintage of this wine: | 1998 |
| Bottles produced of this wine: | 30,000 |
| Average Wine Age: | 18/24 |

WINEMAKING & AGING

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|-----------------------------------|------------------------|
| Varietal composition: | 100% Nero d'Avola |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 20 days days |
| Fermentation temperature: | 77/82 °F |
| Maceration technique: | Pumpovers and Aeration |
| Length of maceration: | 20 days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barriques |
| Size of aging container: | 225 lt |
| Age of aging container: | New |
| Type of oak: | French |
| Length of aging before bottling: | 12 months |
| Length of bottle aging: | 18 months |
| Prefermentation technique: | Cold maceration |
| Time on its skins: | 20 days |
| Total SO ₂ : | 95 mg/L |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 15% |
| pH level: | 3.6 |
| Residual sugar: | 0.9 g/L |
| Acidity: | 5.7 g/L |
| Dry extract: | 33 g/L |