



## PRODUCER PROFILE

Estate owned by: The Morgante Family  
Winemaker: Riccardo Cotarella  
Total acreage under vine: 150  
Estate founded: 1994  
Winery production: 20,000 Bottles  
Region: Sicilia  
Country: Italy

## Morgante Don Antonio 2009

### WINE DESCRIPTION

Although the Morgante family has been growing quality grapes for nearly 40 years in Sicily, the production and sale of wine under their own label has been a relatively new venture. However, Don Antonio, named after the estate's owner, was an immediate success in the market. This hearty red is made from the finest Nero d'Avola grapes grown in the estate's oldest vineyards.

### TASTING NOTES

Don Antonio offers layered aromas of ripe black cherries, raspberries, and wildflowers, followed by spicy notes of chocolate, black pepper, and cinnamon. It is a silky yet muscular red, with lush fruit flavors beautifully integrated into a velvety texture defined by ripe, fine-grained tannins.

### FOOD PAIRING

Don Antonio is a great match for grilled pork chops, roasted beef, barbecued ribs, and rodizio.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Sicilia IGT
Vineyard size:	25
Soil composition:	Calcareous Clay-Loam
Training method:	Guyot and Spur-pruned Cordon
Elevation:	1,125-1,500 feet
Vines/acre:	1,400
Yield/acre:	2 tons
Exposure:	Southeastern / Northwestern
Year vineyard planted:	1970-1975
Harvest time:	September
First vintage of this wine:	1998
Bottles produced of this wine:	20,000

### WINEMAKING & AGING

Varietal composition:	100% Nero d'Avola
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	77-82 °F
Maceration technique:	Racking, Punchdown, Pumpovers, and Aeration
Length of maceration:	20 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	18 months

### ANALYTICAL DATA

Alcohol:	15%
pH level:	3.7
Residual sugar:	<1.0 g/L
Acidity:	5.3 g/L
Dry extract:	39 g/L