

# MORGANTE



## 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 1999

### WINE DESCRIPTION

This Nero d'Avola Riserva, named after the estate's owner Don Antonio, is made entirely from the finest Nero d'Avola grapes from the oldest estate vineyards. These vineyards were planted in 1970 and 1975 at 1,500/1,600 feet above sea level and produce only 1.6 tons per acre. The juice macerates with the skins for 20-22 days. After fermentation, the wine is matured in new Allier barriques for 12 months and in bottle for six months.

### TASTING NOTES

Don Antonio is a rich wine that offers voluptuous aromas of ripe black cherry, raspberry, black plum, and wild flowers, followed by spicy notes of chocolate, black pepper and cinnamon. It is a silky yet muscular red, with a lush fruit texture beautifully

### FOOD PAIRING

Don Antonio is a great match with hearty fare such as roasted or grilled pork chops, roast beef, barbecued ribs and medium-aged cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Sicilia IGT
Vineyard name:	Various estate vineyards in Grotte, Racalmuto and Favara
Vineyard size:	75
Soil composition:	Limestone and clay
Training method:	Guyot
Elevation:	1,640 feet
Vines/acre:	3,500
Yield/acre:	1.2 tons
Exposure:	Southwestern
Year vineyard planted:	1970; 1975
Harvest time:	September
First vintage of this wine:	1994
Bottles produced of this wine:	30,000

### WINEMAKING & AGING

Varietal composition:	100% Nero d'Avola
Fermentation container:	Stainless steel tanks
Fermentation temperature:	77-84 °F
Length of maceration:	20-22 days
Type of aging container:	Barriques
Size of aging container:	225 L
Type of oak:	French oak: Allier
Length of aging before bottling:	12 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Acidity:	5.2 g/L
Dry extract:	36 g/L