



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 2017

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.

The vinification of the grapes is in stainless steel tanks with 20 days of skin contact at a controlled temperature of 79 °F. The malolactic fermentation is carried out in stainless steel tanks.

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

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

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 :	80 mg/L

ANALYTICAL DATA

Alcohol:	15.2%
pH level:	3.6
Residual sugar:	0.9 g/L
Acidity:	5.51 g/L
Dry extract:	37 g/L