

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

Bianco di Morgante 2021

WINE DESCRIPTION

Enigmatic, eccentric, and unexpected, Bianco di Morgante is a white wine vinified entirely from Nero d'Avola, Sicily's most noble red grape. The grapes for this wine are pressed gently and matured in stainless steel tanks to retain their fresh aromas.

The red grapes (100% Nero d'Avola) harvested at the beginning of September, grow at 1,485-1,815 feet above sea level, in calcareous and clayey soils.

The grapes are crushed and statically drained. The must is clarified and left to settle, then it ferments in stainless steel tanks at a controlled temperature of 63-66 °F. Aged for 4 months in stainless steel tanks and for two months in bottle.

TASTING NOTES

Pale straw yellow in color with silver highlights. Very elegant on the nose, with pleasant floral and fresh fruit aromas, especially pear and tropical fruits. On the palate, the wine reveals layers of concentrated fruit backed by racy acidity and a refreshing saline and mineral character.

FOOD PAIRING

Pairs well with fish cooked in simple sauces, seafood with delicate marinade, grilled vegetables with mild olive oil. It deserves a wide glass that brings out its aromas. Serve at a temperature of 54 °F.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Sicilia IGT
Vineyard name:	Contrada Racalmare
Vineyard size:	25
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	1,485-1,815 feet
Vines/acre:	1,600
Yield/acre:	3.8 tons
Exposure:	Southern
Year vineyard planted:	2010/2012
Harvest time:	Beginning of September
First vintage of this wine:	2011
Bottles produced of this wine:	30,000
Average Wine Age:	6 years

WINEMAKING & AGING

Varietal composition:	100% Nero d'Avola
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	63-66 °F
Type of aging container:	Stainless steel tanks
Age of aging container:	New
Length of aging before bottling:	4 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13%
Acidity:	5.8 g/L
Dry extract:	20.1 g/L