

MORGANTE



PRODUCER PROFILE

Estate owned by: The Morgante Family
Winemaker: Riccardo Cotarella
Total acreage under vine: 150
Estate founded: 1994
Winery production: 50,000 Bottles
Region: Sicilia
Country: Italy

Rosso di Morgante 2020

WINE DESCRIPTION

After accumulating generations of grape-growing expertise, the Morgante family started bottling their own wine under the guidance of Riccardo Cotarella in the mid-1990s. Born from the need of producing a wine that could be a new paradigm of purity, expression and elegance, Morgante has crafted this beautiful 100% estate-grown Nero d'Avola wine.

The grapes come from 10 year old vines, with good acidity and medium concentration of tannins so that the wine obtained is fresh, soft and well balanced.

Grapes undergo must fermentation with skin contact for 10 days at a controlled temperature of 28°C. After malolactic fermentation, the wine is aged in stainless steel tanks, to enhance the utmost integrity of the taste and the aroma of Nero d'Avola.

TASTING NOTES

Deep purple red. Intense nose with plum jam, small red fruits, with an overtone of caper and spicy hints. Fresh, well balanced, structured and persistent. This is a full bodied wine with very soft tannins.

FOOD PAIRING

Ideal with red meats and legumes soups, garnished with a medium, fruity olive oil. Pair also with well-seasoned, tasty fish dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Sicilia DOC
Elevation:	1476 - 1640 feet
Exposure:	South/South West
Harvest time:	mid September
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	100% Nero d'Avola
Fermentation container:	stainless steel tank
Maceration technique:	10 days of skin contact at a controlled temperature
Malolactic fermentation:	The malolactic fermentation is carried out in stainless steel tanks
Length of aging before bottling:	4 months
Total SO ₂ :	72 mg/L

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	0.9 g/L
Acidity:	5.62 g/L