



MORGANTE

GRAPES: 100% Nero d'Avola

PRODUCTION AREA: Grotte – Racalmuto - Agrigento

VINEYARD ALTIUDE: 450/550 metres above sea level

SOIL COMPOSITION: calcareous, clayey

TRAINING SYSTEM: guyot and spur pruned cordon

PLANTING DENSITY: 3.500/4.000 vines /hectare

PRODUCTION FOR HECTARE: 7 - 8 tonnes

YIELD IN WINE: 65%

YEAR VINEYARDS PLANTED: 1986 /1990

HARVEST PERIOD: first half of September

FERMENTATION TEMPERATURE: 29° C

VINIFICATION SYSTEM: skin contact for 18 days in stainless steel tanks

MALOLACTIC FERMENTATION: in stainless steel tanks

MATURATION PERIOD: 4 month in 225 litres Allier and Tronçais oak barrels

AGING BEFORE RELEASE: 4 months

ALCOHOL CONTENT: 13,50 % Vol.

TOTAL ACIDITY: 5,50 grams per litre.

PH: 3,70

DRY EXTRACT: 33,00

FIRST VINTAGE BOTTLED: 1998

BOTTLES PRODUCED IN THE AVERAGE IN A YEAR: 300.000

PACKING: Bordeaux bottle med. type in 6 and 12 bottle cases

SENSORIAL ANALYSIS: dark red ruby colour, aromas and flavours show rich fruit redolent of blackcurrant and bilberry. Charming on the palate, full-bodied yet elegant, tannins are velvety and persistent.

GLASS ADVISED : wide crystal glasses

SERVING TEMPERATURE : 16 -18 ° C.

FOOD MATCH: seasoned cheeses, all types of meat and charcuterie.