Italian Wines in the World-Morgante 2

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The Morgante family runs its farming business in Grotte: it stretches over approximately 150 hectares of arable land,

almond and olive groves and vineyards. The land is located at an altitude of between 350 and 550 m a.s.l. historically dedicated to vine growing: the area enjoys a Mediterranean climate, the soil is clay-calcareous of medium consistency and marly-calcareous.

Nero d’Avola “Don Antonio”

The Morgante family is the model of Sicily that wants to be reborn, which transforms difficulties into opportunities and which manages to do just so, no matter what. Soil dried by the sun, not much water, plots of land scattered over the territory, invasive traditions, and little faith in the future were stimuli for facing a renewal that caused the Winery to become a reference point for viticultural and enological solutions. So, even “Don Antonio” is a reference for whoever is aiming at producing a Nero d’Avola that reaches absolute excellence. Its deep ruby red colour anticipates a velvet heart of black cherries, plums and blueberries, made more gentle by violets and cyclamen, sweetened by vanilla and blond tobacco, supported by carob and cocoa.

Wine: Red – Year: 2011
Price (ex winery, VAT included): 21,00 Euro
Yearly production (bottles): 30.000
Ageing: 12 months in barrique / 12 months in bottle
Designation: IGT
Grapes (%): Nero d’Avola 100%