



Nero d'Avola IGT Sicilia 2019

Morgante

Type	Rotwein
Origin	Italien, Sicilia
Producer	Morgante Trapani
Classification	IGT
Expansion	4 months in barriques
Contents	75 cl
Vintage	2019
Enjoyment phase	up to 10 years
Serving temperature	18 - 20°C
Alcohol content	14.5 %
Grape varieties	Nero D'Avola 100 %
Article no	19301719

Comments

"It is rare to find a wine like this for so little money. Don Carmelo Morgante, an old gentleman with a wrinkled face and a Sicilian soul, has created with his two sons a dark, dense, berry-fruited wine, with sweet tannins and the inimitable Sicilian spice with salty liquorice. "

Pairing

With ravioli with tomato sauce and stews. Mushroom sauces, stews, dark poultry such as duck or guinea fowl, various types of steak, grilled meat, semi-hard and hard cheeses such as Sbrinz or mountain cheese.

Tasting notes

Intense and powerful bouquet. Dark plum, cherry and cranberry. In addition, fine spices and liquorice on the palate. In the mouth, the intense fruit is cushioned by a tight, linear structure. An absolutely grounded, down-to-earth wine that exploits the potential of this grape variety like no other wine.