



## Olio E. Vergine di Oliva Don Antonio IGP

Morgante

<b>Type</b>	Olive oil E. Virgin
<b>Origin</b>	Italy, Sicilia
<b>Producer</b>	Morgante Trapani
<b>Classification</b>	IGT
<b>Expansion</b>	4 months in barriques
<b>Contents</b>	1 Lt
<b>Enjoyment phase</b>	up to 9 years
<b>Serving temperature</b>	18 - 20°C
<b>Grape varieties</b>	Nero D'Avola
<b>Article no</b>	19355122

### Comments

Don Antonio has been a safe bet for years if you want a really good Nero d'Avola in your glass. Morgante has always focused on this grape variety and refined the expression of this local specialty.

### Pairing

Starters such as house pie or game terrines, dark mushroom sauces, braised dishes, dark poultry such as duck or guinea fowl, steak varieties, grilled meat, semi-hard and hard cheeses such as Sbrinz or mountain cheese.

### Tasting notes

spicy, powerful bouquet of dark berries, cocoa and many different oriental spices. On the palate a powerful, very aromatic appearance and a robust structure. It impresses with its complex fruit and remains present on the palate for a long time. Despite his strength, he remains very lively and shows that he actually has a very soft core.