



Olio E. Vergine di Oliva Don Antonio IGP

Morgante

Type	Olive oil E. Virgin
Origin	Italy, Sicilia
Producer	Morgante Trapani
Classification	IGT
Expansion	4 months in barriques
Contents	50 cl
Enjoyment phase	up to 9 years
Serving temperature	18 - 20°C
Grape varieties	Nero D'Avola
Article no	19355722

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.