

## **Grotte, Province of Agrigento**

*Established: 1994*

*Owners: Morgante family*

*Winemaker: Riccardo Cottarella*

*Production: 335,000*

*Hectares under vine: 60*

*Viticulture: Conventional*



The Morgante family property includes olive, vineyard and almond groves that sweep along a series of hills about 25 kilometres from the ancient Valley of the Temples of Agrigento - one of the world's most important archeological sites and a Unesco world heritage site since 1998. The family has been growing Nero d'Avola for five generations, but it was only in 1994 that Antonio Morgante, encouraged by sons Carmelo and Giovanni, decided to vinify their own grapes for the first time. In 1997 they were joined by winemaker Riccardo Cotarella who, in his first Sicilian winemaking role, shares the Morgante passion for producing great red wines from Nero d'Avola. The region is ideal for viticulture and the vineyards, planted at 450-550 metres above sea level, bask in the Mediterranean sun during the day and are cooled by moderating sea breezes at night.

### **Nero d'Avola DOC**

The 'standard' Nero d'Avola is anything but and has, in a short time, become a benchmark for its price/quality ratio. With just three months in mostly old barriques, this is all fruit - full bodied with rich ripe blackcurrant and bilberry, cassis and chocolate with velvety tannins and good length.

### **Nero d'Avola IGT 'Don Antonio'**

'Don Antonio' is a selection of the best Nero d'Avola from the oldest vineyards, planted in 1970/75. The wine undergoes a long skin contact and malolactic in stainless steel, followed by twelve months in new Allier and Troncais barriques. Concentrated with ripe dark cherry and plum fruit and an attractive array of smokiness, rose, sweet spices, liquorice and cocoa, the palate is rich and persistent with fine tannins.

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