

MORGANTE

The authentic taste of Nero d'Avola

DON ANTONIO OLIO EXTRAVERGINE DI OLIVA INDICAZIONE GEOGRAFICA PROTETTA SICILIA



CULTIVAR

Blend of Sicilian cultivar

ALTITUDE OF THE ORCHARDS

350/400 meters (1,150-1,300 feet) above sea level

HARVEST PERIOD

Beginning of October

HARVEST SYSTEM

Manual

PRESSING AND EXTRACTION

Cold press using a continuous process system and centrifugal separation.

DECANTATION

Natural settling in stainless steel tanks without filtration.

PACKAGING

Silhouette bottle, 500ml with aluminium screw top and drip-saving stopper, packaged in 6 bottle cases.

TASTING NOTES

Golden and intense like a ray of sunshine. Clear olive fruitiness, with strong tomatoes notes and following, green almond husk and herbs. At the palate you first feel sweetness, but immediately after, there is a delicate bitterness and a pleasant spicy. The olfactory complexity is also confirmed through the back of the nose. Perfect on hot crusty bread and for use in salads and over fresh pasta.