



MORGENTINO

WHITE SOFT SPARKILING WINE

IGT TERRE SICILIANE

Morgentino wine has its roots in the legend of King Morgete and the Morgeti, ancient guardians of eastern Sicily and pioneers of viticulture. This people, forerunners in the cultivation of vine using the “alberello” training system, left behind a legacy of agricultural wisdom that Cantine Patria continues to honor.

The arrival of Chalcidian settlers further enriched this tradition, blending cultures and techniques in a profound connection with the divine, represented by Bacchus, the god of wine.

Morgentino is not just a wine, but a living symbol of a history that intertwines myth and land, a tribute to the continuity of a winemaking practice that defines the identity of Sicily. Every sip tells of millennia of **dedication, uniting timeless quality with tradition.**





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Grape varieties: Insolia, Vignier

Production area: Town of Corleone (PA)

Altitude: 600 mt asl

Soil: mainly clayey

Cultivation system: guyot

Average age of vines: 12 years

Harvest: August

Vinification: cryomaceration for about 24 hours at 5°C, soft pressing of berries. Fermentation with selected yeasts in stainless steel silos for about 10 days at temperatures of 16/18°C; refermentation in autoclave and aging minimum 3 months

Malolactic fermentation: no

Aging: in bottle for at least 30 days

Sensory analysis:

Appearance: straw yellow, clear, bright, fine-grained effervescent and persistent

Aroma: nose characterized by tropical fruit, white-fleshed fruit, floral notes

Taste: young, fresh with delicate effervescence and good sapidity

Alcohol content: 12% vol.

Serving temperature: 8/10 °C

Food pairings: ideal as an aperitif, we recommend light fish-based first courses, grilled blue fish, soft cheeses and all simple vegetable and fish-base specialties typical of the Mediterranean tradition.