



MORGENTINO

ROSÉ SOFT SPARKLING 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: Nerello mascalese

Production area: Etna, north side contrada Pontale Palino

Altitude: 600 mt asl

Soil: volcanic, rich in potassium and iron

Cultivation system: spurred cordon

Average age of vines: 12 years

Harvest: spurred cordon

Vinification: maceration with the skins for about 4 hours, fermentation of the free-run juice with selected yeasts in stainless steel silos for about 10/15 days at temperatures of 18/20 °C; re-fermentation in autoclave and aging minimum 3 months

Malolactic fermentation: no

Aging: in bottle for at least 30 days

Sensory analysis:

Appearance: cherry pink, clear, bright, fine-grained effervescent and persistent

Aroma: floral nose typical of the Mediterranean maquis, mineral and with light notes of berries

Taste: young, fresh, savory and with a delicate effervescence

Alcohol content: 12% vol.

Serving temperature: 8/10 °C

Food pairings: ideal as an aperitif, we recommend light fish-based first courses, fried fish, soft and short-aged cheeses and all unstructured vegetable and fish specialties typical of the Mediterranean tradition.