



MORGENTINO

RED 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.**





MORGENTINO

RED SOFT SPARKLING WINE

IGT TERRE SICILIANE

Grape varieties: Nerello mascalese, Petit Verdot

Production area: Sicily

Altitude: from 100 to 600 mt asl

Soil: volcanic and clayey

Cultivation system: guyot

Average age of vines: 10 years

Harvest: September/October

Vinification: carbonic maceration, soft pressing of grapes. Fermentation with selected yeasts in stainless steel silos for about 15 days at temperatures of 18/20°C; refermentation in autoclave with minimum aging of 3 months

Malolactic fermentation: no

Aging: in bottle for at least 30 days

Sensory analysis:

Appearance: Ruby red, clear, bright, fine-grained effervescent and persistent

Aroma: vinous nose with hints of small berries and rosehips

Taste: young, fresh with delicate effervescence and light, velvety tannins. Savory finish

Alcohol content: 12% vol.

Serving temperature: 14/16 °C

Food pairings: ideal as an aperitif and in combination with typical Sicilian salumi and short-medium aged cheeses, we recommend light first courses, grilled meats, and all simple vegetable and meat-base specialties typical of the Mediterranean tradition.