

La Ferla Nero d'Avola

Sicilia

Denominazione di Origine Controllata



Wine type red - Sicilia DOC

Grapes 100% Nero d'Avola

Area of production Agrigento, Caltanissetta and Palermo provinces

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 200 m to 400 m a.s.l.

Average age of vines 12 years

Training system predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 9 tonnes

Harvest mid-September to mid-October

Fermentation small steel and cement tanks at 26°C with 4 daily pump-overs

Maceration 6/8 days

Malolactic fermentation totally carried out

Ageing 8 months in concrete tanks

Bottle ageing 3 months before release

Serving temperature 18°C

Suggested glass type medium-sized balloon-shaped glass

Tasting notes

Colour deep and bright ruby red with strong violet hints;

Bouquet the nose recalls typical flavours of the grape variety, like red plums, morello cherries, Mediterranean herbs and very pleasant notes of black pepper;

Taste the nose is confirmed by the first taste, with a deep texture of harmonious depth and other elements. Pleasantly soft with exuberant and well-balanced character; tannins are lively and smooth;

Food pairing such a full-bodied wine is great to go with strong flavours such as 'cavati' (type of pasta) with pork sauce, oven-baked meat or vegetable pasta. For the second course, you are spoiled for choice: Ferla Nero d'Avola is excellent with rare red meat, 'falsi magri' dishes (low fat but tasty) and braised meat but also with exotic dishes, such as chicken curry or tuna sushi. A real treat with medium-aged and aged cow, sheep and goat cheeses.