

## 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 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** 10-12 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** concrete tanks at 26°C

with 3 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.