

La Ferla Rosato

Terre Siciliane
Indicazione Geografica Protetta



Wine type rosé - Terre Siciliane IGP

Grapes 70% Nero d'Avola, 30% Nerello Mascalese

Area of production Agrigento area - south west Sicily

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 600 m a.s.l.

Average age of vines 12 - 15 years

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

Plants/hectare 4000 - 5000

Yield/hectare 10 tonnes

Harvest end of September

Fermentation steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation not carried out

Ageing 3 months in concrete tanks

Bottle ageing 1 month

Serving temperature 12°C

Suggested glass type tulip-shaped glass for young white wines

Tasting notes

Colour pink with coral notes;

Bouquet perfumed and fresh notes of berry fruits and rose alternate with intriguing scents of pomegranate, raspberries and strawberries;

Taste pungent, marine and mineral-based, this rosé wine has good structure harmoniously balanced with an inviting drinkability;

Food pairing a good match for several tasty dishes, like appetising spaghetti with sea urchins, seafood lasagne, risotto with porcini mushrooms. Particularly pleasant with stuffed cuttlefish, 'il polpo murato' (an octopus dish), salted cod and small barbecued livers. La Ferla Rosé also goes well with chicken and rabbit, browned on the skillet, or even with lamb stew with vegetables. It can also be used as a rich and varied aperitif, with savoury and spicy flavours.