



CVA La Ferla Nero d'Avola DOC

CLASSIFICATION:

Nero d'Avola Sicilia DOC.

GRAPE VARIETIES:

100% Nero d'Avola.

GROWING LOCATION:

Agrigento, Caltanissetta and Palermo provinces.

VINEYARD:

Sandy-silt soils, medium consistency, limestone 100 - 650-1300 ft a.s.l.

CULTIVATION - HARVEST:

VSP (vertical shoot positioning), with renewable spurred cordon espalier, density (4000-5000 vines/ha), yield 9 t/ha. Harvest mid-September to mid-October

MATURATION AND REFINEMENT:

Fermentation in small steel and cement tanks with 4 daily pump-overs, maceration 6/8 days, ageing 8 months in concrete tanks, bottle ageing min 3 months.

TASTING NOTES:

Color: Deep bright ruby red with strong violet hints.

Nose: Red plums, morello cherries, Mediterranean herbs and very pleasant notes of black pepper.

Palate: Deep texture of harmonious depth. Pleasantly soft with exuberant and well-balanced character, tannins are lively and smooth, full body.

ALCOHOL CONTENT: 13.5% vol.

RECOMMENDED PAIRINGS:

"Cavati" (type of pasta) with pork sauce, oven-baked meat or vegetable pasta. Rare red meat, braised meat, chicken curry or tuna sushi. Medium-aged and aged cow, sheep and goat cheeses.

SERVING TEMPERATURE: 60°-65°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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