

# SERRA FERDINANDEA

## RED 2019

DENOMINATION: SICILIA DOC  
GRAPES: 50% NERO D'AVOLA - 50% SYRAH

*These two varieties combine perfectly, united in the search for an intense red where the altitude and the terrain allow it to veer decisively towards elegance. Great woods are used to respect their unmistakable varietal characteristics.*



**FIRST VINTAGE:** 2019.

**DISTRICT OF VINEYARD:** Sambuca di Sicilia (Agrigento).

**VINEYARDS:** Risinata, Monte Cirami.

**VARIETIES:** Nero d'Avola, Syrah.

**TYPE OF SOIL:** Risinata's terrain is rather evidently, but superficially and partially loamy, and relatively rich in organic substances. Monte Cirami's surface has a dark layer with considerable teeming organic substances, followed by deep layers of limestone mixed with rocks and sand, silt and clay. The terrains are light or dark brown based on the presence of organic substances, and they are resistant to summer drought.

**ALTITUDE:** Risinata 220 m.a.s.l.; Monte Cirami 411 m.a.s.l.

**YIELD PER HECTARE:** Nero d'Avola 80 quintals; Syrah 70 quintals.

**TRAINING SYSTEM:** espalier; double cordon-trained spur pruned.

**PLANTING DENSITY:** Nero d'Avola, 5,050 vines per hectare; Syrah, 6,172 vines per hectare.

**HARVESTING DATES:** Nero d'Avola 21 September; Syrah 16 September.

**HARVESTING:** by hand in 15-kilogram bins.

**VINIFICATION:** these two varieties are hand harvested at different times and processed analogously; the grapes are selected by hand on a sorting table, crushed and sent to a soft press. Then they are fermented, half in 50 hectoliter wood vats and half in 50 hectoliter steel vats. After macerating for four weeks on the skins, aging continues in the same 50 hectoliter vats, in barriques and tonneaux.

**BOTTLE SIZE:** 0.75 l.

