

SERRA FERDINANDEA

ROSÉ 2020

DENOMINATION: SICILIA DOC
GRAPES: 70% NERO D'AVOLA - 30% SYRAH

A family that makes wine in Provence and a passionate oenologist with profound knowledge about this kind of wine, could only lead to inspiring a rosé in Sicily with two ideal varieties for this particular way of making wine. Freshness, aromatic bouquet, and balance are the cipher of Nero d'Avola and Syrah, if they are grown at the heights of Serra Ferdinandea and harvested a little early.



FIRST VINTAGE: 2020.

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 pruned-spur.

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

HARVESTING DATES: Nero d'Avola 5 September; Syrah 4 September.

HARVESTING: by hand in 15-kilogram bins-

VINIFICATION: these two varieties are hand harvested at different times and processed analogously; the grapes are crushed and sent to a soft press which extracts fractions of must until the right color is attained. The free run must attained is sent to steel vats for cold settling for a few days. The clear liquid is fermented at 15 degrees Celsius. At the end of fermentation, it is aged in steel on the dregs until January when blending occurs.

ALCOHOL CONTENT: 12,60% vol.

TOTAL ACIDITY: 5,70 gr/l.

PH: 3,18

AGING CAPACITY: 3-5 years.

BOTTLE SIZE: 0,75 l.

