

SERRA FERDINANDEA

ROSÉ 2023

DENOMINATION: SICILIA DOC
GRAPES: 100% NERO D'AVOLA

A pink interpretation of the flagship Nero d'Avola vine which, thanks to cultivation according to the criteria of biodynamic agriculture, enhances the characteristics of purity. A process in the cellar that fully respects the integrity of the fruit.



FIRST VINTAGE: 2020

VINEYARD DISTRICT: Sambuca di Sicilia (Agrigento).

VINEYARD: Serra Ferdinandea.

WINERY: Serra Ferdinandea, Menfi.

VARIETY: 100% Nero d'Avola.

TYPE OF SOIL: on the surface a dark colored layer with a good presence of organic substance and great vitality, followed by deep layers of limestone mixed with stones and sand, silt and clay. Soils of colors between more or less dark brown depending on the presence of organic substance and well resistant to any summer drought.

ALTITUDE: 411 meters a.s.l.

YIELD PER HECTARE: Nero d'Avola 90 quintals.

TRAINING SYSTEM: counter-espalier; simple Guyot.

PLANTING DENSITY: Nero d'Avola 5,050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of biodynamic agriculture and the SOStain® protocol; soils grassed with field beans, vetch and spontaneous flora to increase the organic substance and nitrogen content, promoting the vitality of the soil microfauna; use of preparations and herbal teas for the entire management.

HARVESTING DATES: Nero d'Avola 8th September.

VINIFICATION: the grapes are harvested by hand in 14 kg crates and quickly transferred to the cellar where they spend the night in a cold room in order to bring them to 6/8 degrees. In the morning the whole grapes are selected and sent whole to the Wilmes press which, with a cycle that is particularly respectful of the integrity of the bunch (without rotations), produces a must with the right colours. After decantation in steel, the must ferments with a small addition of yeasts. For the first few months it is mixed weekly to re-suspend the fine lees.

BOTTLING: January.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 6,20 gr/l.

PH: 3,30

AGING CAPACITY: to drink immediately and for 2 years.

BOTTLE SIZE: 0.75 l.

ORGANOLEPTIC NOTES: Chinese rose colour, begonia flowers, very light but brilliant pink, almost marine. On the nose intense aromas of rose water, wild apples, sea water. Fresh and smooth on the palate, very full for a gourmand version, closing in perfect balance.

