

SERRA FERDINANDEA

WHITE 2021

DENOMINATION: SICILIA DOC
GRAPES: 50% GRILLO - 50% SAUVIGNON BLANC

A blend played on ton - sur ton; the most aromatic of the Sicilian varieties with a great classic of French viticulture. The soils, the altitude and the cultivation method are all aimed at enhancing the aspect of minerality and freshness.



FIRST VINTAGE: 2019

DISTRICT OF VINEYARD: Sambuca di Sicilia (Agrigento).

VINEYARD: Serra Ferdinandea.

WINERY: Serra Ferdinandea.

VARIETIES: 50% Grillo, 50% Sauvignon Blanc.

TYPE OF SOIL: the 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: 411 m.a.s.l.

YIELD PER HECTARE: Grillo 80 quintals; Sauvignon Blanc 60 quintals.

TRAINING SYSTEM: espalier; guyot pruning.

PLANTING DENSITY: Grillo 5,050 vines per hectare; Sauvignon Blanc 5,050 vines per hectare.

METHOD OF CULTIVATION: according to the criteria of organic farming and the SOStain® protocol; grassed soils with field beans, vetches and spontaneous flora to increase the organic substance and nitrogen content, favoring the vitality of the soil microfauna; phytosanitary defense with sulfur and copper in minimal quantities; fight against pests with useful insects, sexual confusion and application of natural invigorating agents such as zeolite, kaolin and plant extracts.

HARVESTING DATES: Grillo 25th-28th September; Sauvignon Blanc 30th-31st August.

VINIFICATION: the grapes are harvested by hand in bins that are refrigerated overnight in a cold room until they drop to 12°C; the next morning they are selected by hand on a sorting table and sent whole to a soft press. The free run must obtained is sent to steel vats for two weeks' cold settling and stirred daily. At the end it is poured into tonneaux, steel and oak barrels for fermentation (25% steels; 60% barrels; 15% barriques and tonneaux). The wine is aged in oak wood for 9 months, of which 50% in large 35.25 hl barrels, and 50% in 5 hl tonneaux.

BOTTLING: January.

ALCOHOL CONTENT: 13,24% vol.

TOTAL ACIDITY: 5,35 gr/l.

PH: 3,35.

AGING CAPACITY: To drink at once or to age for 4-5 years.

BOTTLE SIZE: 0.75 l.

TASTING NOTES: yellow color slightly tinged with sea green; scents of flint, fresh grass, Sicilian medlars, freshly harvested wheat; on the palate well balanced between the freshness of the Sauvignon and the greater structure of the Grillo. Well balanced wood and excellent flavor.

