

Nero d'Avola Sicilia IGP La Ferla - Canicattì



The Producer:

This winery is near the town of Canicattì, which is near the southern coastline of the island and its vineyards are around the famous Valley of the Temples. This is the natural home of Nero d'Avola a grape variety that is regarded as being Sicily's finest red grape and potentially one of the world's best. The winery has been almost totally rebuilt in the last two years and is producing wines of excellent quality and value. La Ferla refers to the flower of the fennel which grows well in this part of Sicily.

The Wine:

Grape(s):	100% Nero d'Avola
Area:	From vineyards around the town of Canicattì on the Southern coast of Sicily.
Training System:	Espallier
Yield:	80hl/ha.
Harvest:	Mid September
Vinification:	There is 12-18 day maceration. The wine fermented at 28°C for 20 days, in cement vats. There is malolactic fermentation.
Ageing:	Kept for 6 months in stainless steel vats.

Tasting Notes:

- A modern Nero d'Avola with typical, fruity notes and nuances of black pepper; harmonious, wellbalanced and pleaaant tannins. A delicious berry fruit flavour with a distinct richness of tone. Good length on the finish and certain softness.
- Sicily can make great wines, simple honest wines and everything in between if it so chooses. The Canicattì winery with its new winemaker and recently installed state of the art equipment is making all this happen. A delicious berry fruit flavour with a distinct richness of tone. Good length on the finish and a certain soness.

Code:	1586
ABV:	16%
Pack:	6*75cl
Vegan:	Yes
Vegeterian:	Yes
Closure:	Screwcap

