

Rosato Terre Siciliane IGP La Ferla - Canicattì



The Producer:

La Ferla is the flower of the fennel, which grows well in this part of Sicily. Rose wines are taking the market by storm and this well made example is just what the doctor ordered. The winery has recently been rebuilt and has a great deal of investment. Tonino Guzzo its consultant winemaker has been chosen as one of Italy's up and coming winemakers and is making wines of outstanding quality.

The Wine:

Grape(s): 70% Nero d'Avola, 30% Nerello Mascalese
Area: From vineyards around the town of Canicattì in southern Sicily.
Training System: Espadrella
Yield: 80hl/ha.
Harvest: Late September
Vinification: A criomaceration for several hours is followed by a cool fermentation at 120-160C for 20-30 days in cement vats.
Ageing: Kept for 3 months in stainless steel vats.

Tasting Notes:

- A fresh, vibrant nose with a touch of perfume is deliciously balanced with a soft fruitiness and crisp finish.
- Sicily has everything, the ideal climate, ideal land and stunning grapes. When a winemaker of talent such as Tonino Guzzo at the Canicattì winery puts all this together then excellent wine will follow. A fresh, vibrant nose with a touch of perfume is deliciously balanced with a soft fruitiness and crisp finish.

Code: 1588
ABV: 12,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

