

CA DEL SARTO NERO D'AVOLA

Wine type: red, IGP Terre Siciliane

Grapes: Nero D'Avola

Area of production: Agrigento, Caltanissetta and Palermo provinces

Soil type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude: from 200 m to 400 m a.s.l.

Average age of vines: 12 years

Training system: predominantly Vertical Shoot Positioning (VSP) with renewable spurred cordon espalier

Plants/hectare: 4,000 – 5,000

Yield/hectare: 9 tonnes

Harvest: mid-September to mid-October

Fermentation: small steel and cement tanks at 26°C with 4 daily pump-overs

Length of maceration: 6 - 8 days

Malolactic fermentation: totally carried out

Ageing: 8 months in concrete tanks

Bottle ageing: 3 months before release

Serving temperature: 18°C

Suggested glass type: medium-sized balloon-shaped glass

Tasting notes:

Colour: deep and bright ruby red with strong violet hints

Bouquet: the nose recalls typical flavours of the grape variety, like red plums, morello cherries, Mediterranean herbs and very pleasant notes of black pepper

Taste: The nose is confirmed by the first taste, with a deep texture of harmonious depth and other elements. Pleasantly soft with exuberant and well-balanced character; tannins are lively and smooth.

Food pairing: Such a full-bodied wine is great to go with strong flavours such as 'cavati' (type of pasta) with pork sauce, oven-baked meat or vegetable pasta. For the second course, you are spoilt for choice: Ferla Nero d'Avola is excellent with rare red meat, 'falsi magri' dishes (low fat but tasty) and braised meat but also with exotic dishes, such as chicken curry or tuna sushi. A real treat with medium-aged and aged cow, sheep and goat cheeses.