

# TENUTA VALLE DELLE FERLE

## CERASUOLO DI VITTORIA

*A harmonious wine, with floral aromas and a soft and persistent taste, to be combined with elaborate meat-based dishes.*

### DENOMINATION OF ORIGIN:

Cerasuolo di Vittoria DOCG

### GRAPES:

Nero d'Avola 50% Frappato 50%

### VINES PER HECTARES:

4000 spurred cordon brad in organic conduction

### AVERAGE ANNUAL YIELD:

20q/Ha

### BOTTLE PRODUCED:

16000

### TIPY OF SOIL:

Floodplain origin, mostly sandy clay soil of medium texture, stony rich

### HERVESTING:

By hand with careful selection of the grapes

### WINE MAKING:

Vinified in steel vats with temperature control and with a maceration of approximately 7-10 day.

### AGING:

In steel in contact with the fine lees and 3 months in the bottle.

### PAIRING:

Spicy and processed meat dishes, mature cheese.

### ANALYTICAL DATA OF THE WINE:

Alcool 13,0; total acidity 6,2; pH 3,40

