

# TENUTA VALLE DELLE FERLE

## MURGENTIA BIANCO

*Blanc de noir obtained from the white vinification of our native black grapes.  
Ideal to combine with seafood, fried fish and vegetables.*

### DENOMINATION OF ORIGIN:

IGT Terre Siciliane

### GRAPES:

Nero d'Avola 50%, Frappato 50%

### VINES PER HECTARES:

4000 trained in organic spurred cordon

### AVERAGE ANNUAL YIELD:

20q/ha

### BOTTLE PRODUCED:

665

### 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.

### AGING:

In steel for 6 months

### PAIRING:

It goes well with seafood and land appetizers, fish first dishes and fresh cheeses.

### ANALYTICAL DATA OF THE WINE:

Alcohol 13,0 total acidity 5,7; ph 3,2; SO3 85 mg/l

### PEDOCLIMATIC DATA:

Cumulative rainfall in the year 425 mm, vineyard altitude 400m a.s.l., average day/night temperature range 10°C

