NICOSIA

Nicosia - Biovegan

Dedicated to all the wine lovers with an healthy and natural lifestyle, with a great care about environment and biodiversity, these wines derive from a great research effort in the vineyard and in winery. Produced using exclusively vegetal substances, these wines have a very low level of sulfites and are certified as Biological Wines and obtained the BIO VEGAN certification by ICEA

Biovegan

NERO D'AVOLA

IGT Terre Siciliane

Produced with carefully selected Nero D'Avola grapes, this organic and vegan wine is an authentic expression of the principal Sicilian grape variety. It has an intense colour with violet highlights and a rich aroma featuring hints of cherry, raspberry and prunes. On the palate it displays a well-structured, soft and lingering taste.

Grape varieties: Nero d'Avola

Vineyards : sandy soil, situated at approximately 200 m above sea level; training system: espalier spurred cordon

Harvest : by hand into crates, in September

Maceration : for approximately 10-15 days at a controlled temperature (22-24°C)

Fermentation : for approximately 10-15 days at a controlled temperature (22-24°C)

Ageing : only in stainless steel vats, with a short stay of 2-3 months in the bottle

Alcohol content : 13% vol.

Colour : ruby red with vivid violet highlights

Nose : fresh notes of red fruit, such as cherry and raspberry, with a characteristic aroma of plum

Palate : intensely fruity, smooth, well-structured and persistent

Food Pairings : spicy food, vegetarian couscous, pasta dishes with tomato sauce and many typical specialties of Mediterranean cuisine

Serving temperature : 16-18°C