



NICOSIA

Nicosia - Classici

The true love for Sicily and its ancient wine-making tradition; the values of a family whose history has, for more than a century, been intertwined with that of Sicilian wine; the valorization of the most valuable native and international varieties cultivated in the island and the constant search for ever higher quality standards, in vineyards and in the cellar. These are the reasons that explain the success of Classici Nicosia, a wide range of wines with a designation of origin and monovarietals of excellent value for money, capable of representing the great variety and richness of modern Sicilian enology.



Nicosia

CABERNET SAUVIGNON *IGT Terre Siciliane*

Grape varieties: Cabernet Sauvignon.

Vineyards: clayey soils at an altitude of about 200 m above sea level

Harvest : second half of September

Fermentation : grapes, carefully selected, after stripping are macerated and fermented for 8-10 days at a controlled temperature; malolactic fermentation is done in stainless steel vats

Ageing : the maturation of the wine, which takes place mainly in stainless steel vats, is then completed by a passage of 5-6 months in oak barrels and aged for a further 3-4 months in bottle

Alcohol content : 13% vol.

Colour : intense purple red

Nose : rich with distinct varietal characteristics and notes of jam

Palate : well-structured, robust and long

Food Pairings : salami and cheeses, roast meats, stews of meat and game

Serving temperature : 16-18°C.