



# NICOSIA

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## *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.*

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Nicosia

## **CERASUOLO DI VITTORIA**

*DOCG Cerasuolo di Vittoria*

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**Grape varieties:** Nero d'Avola 60% - Frappato 40%

**Vineyards :** medium soils and limestone, situated on a hill at an altitude of about 450-500m above sea level

**Harvest :** end of September

**Fermentation :** grapes, carefully selected, are macerated and fermented for about 10 days at a controlled temperature; malolactic fermentation takes place in stainless steel vats

**Ageing :** in steel vats and 3-4 months in the bottle

**Alcohol content :** 13,5% vol.

**Colour :** cherry red with mauve highlight

**Nose :** fruity and intense

**Palate:** soft, harmonious and balanced

**Food Pairings :** appetizers and main dishes, skewered meats, cheese and spicy

**Serving temperature :** 16-18°C