



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

CHARDONNAY *IGT Terre Siciliane*

Grape varieties: Chardonnay

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

Harvest : end of September

Fermentation : the grapes are gently pressed after the stripping and ordered to settle in the cold for 48 hours, followed by the inoculum for the start of the fermentation at a controlled temperature. The wine is stabilized, filtered and bottled

Ageing : in vasche di acciaio inox e 2 mesi in bottiglia

Alcohol content : 12,5% vol.

Colour : straw-yellow with golden highlight

Nose : fresh with varietal hints and notes of exotic fruits

Palate : pleasantly fruity, intense and well-structured

Food Pairings : light appetizers, seafood, white meats and fresh cheeses

Serving temperature : 10-12°C.