



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

ETNA BIANCO

DOC Etna

Grape varieties: Carricante 60% - Catarratto 40%

Vineyards : the soil is volcanic, very rich in minerals, at an altitude of 650-750 m above sea level, with good range of temperature between day and night

Harvest : the second week of October

Fermentation : the carefully selected grapes are cold macerated. After destemming, they are pressed softly. After a 48-hour settling process, the juice is left to ferment at a controlled temperature for approximately 15-20 days

Ageing : in stainless steel vats on fine lees and approximately 3-4 months in the bottle

Alcohol content : 13% vol.

Colour : brilliant straw-yellow colour

Nose : intense bouquet reminiscent of apple and hawthorn

Palate : incredibly fresh taste with mineral notes, along with a peculiar anise finish

Food Pairings : wonderful with shellfish risotto, baked or grilled fish, fried fish and stuffed and fried zucchini flowers

Serving temperature : 10-12°C