



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 ROSSO

DOC Etna

Grape varieties: Nerello Mascalese 80% - Nerello Cappuccio 20%

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 : in the mid-end of October

Fermentation : after destemming the selected grapes are left to macerate and ferment at a controlled temperature for approximately 10 – 15 days. After drawing off, malolactic fermentation in steel vats always follows

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

Alcohol content : 13% vol.

Colour : red ruby

Nose : elegant and intense

Palate : dry, typical and harmonious

Food Pairings : red roasted meats, cheese, pasta dishes and spicy food

Serving temperature : 16-18°C.