



# 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

## **GRILLO**

*IGT Terre Siciliane*

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**Grape varieties:** Grillo.

**Vineyards:** medium-textured soil tending toward clay situated at an altitude of approximately 300 m

**Fermentation :** the carefully selected grapes are destemmed, cold macerated for 24 hours and then pressed softly. After a 48-hour settling process, the juice is left to ferment at a controlled temperature for 15-20 days

**Ageing :** ageing on the fine lees in stainless steel vats followed by 2-3 months in the bottle

**Alcohol content :** 12,5% vol.

**Colour :** straw-yellow with greenish highlight

**Nose :** fresh and fruity with touches of nettle and mint

**Palate :** piquant, firm and lingerin

**Food Pairings :** seafood, raw fish and shellfish

**Serving temperature :** 10-12°C