



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

INSOLIA

IGT Terre Siciliane

Grape varieties: Insolia (Ansonica).

Vineyards : medium-textured soils, which tend limestone, at an altitude of about 350 m above sea level

Harvest : September

Fermentation : after destemming, the grapes are gently pressed and left to decant 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 steel vats and 2 months in the bottle

Alcohol content : 12,5% vol.

Colour : straw-yellow with brilliant golden highlights

Nose : aromatic with exotic fruits notes

Palate : full, soft and well-orchestrated

Food Pairings : fish, white meats, grilled vegetables, soft cheeses

Serving temperature : 10-12°C