



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

NERELLO MASCALESE *IGT Terre Siciliane*

Grape varieties: Nerello Mascalese.

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 : second-third week of October

Fermentation : after destemming, grapes are carefully selected, and left to macerate and ferment at a controlled temperature for approximately 8-10 days; malolactic fermentation takes place in steel vats; following stabilization and filtration before bottling

Ageing : in steel vats and 2 months in the bottle

Alcohol content : 12,5% vol.

Colour : ruby red

Nose : intense with touches of forest floor fruits and spices

Palate : elegant, and well-orchestrated

Food Pairings : Primi piatti elaborati e risotti, carni rosse e formaggi semi-stagionati.

Serving temperature : 16-18°C.