



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

NERO D'AVOLA *IGT Terre Siciliane*

Grape varieties: Nero d'Avola.

Vineyards : clayey soils at an altitude of about 400 m above sea level

Harvest : September

Fermentation : after destemming, the grapes are macerated and fermented at a controlled temperature for about 8-10 days. The malolactic fermentation takes place in steel; follows stabilization and filtration before bottling

Ageing : in stainless steel tanks and 2 months in bottle

Alcohol content : 12,5% vol.

Colour : dark ruby red

Nose : typically fruity, with touches of morello cherry

Palate : fruity aroma, warm and lingering

Food Pairings : baked pasta with meat sauce, roasts and stews, aged cheeses

Serving temperature : 16-18°C.