



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

VIOGNIER *IGT Terre Siciliane*

Grape varieties: Viognier

Vineyards : medium-textured soils, which tend limestone, at an altitude of about 500 m above sea level

Harvest : end of September-first days of October

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 inox e 2 months in the bottle

Alcohol content : 12,5% vol.

Colour : pale-yellow with greenish highlight

Nose : intense with hints of citrus and white fruit and apricot

Palate : well-structured, pleasantly soft and balanced

Food Pairings : excellent with risotto flavored with citrus fruits, shellfish and raw fish, but also with white meats and soft cheeses

Serving temperature : 10-12°C.