



NICOSIA

Tenute Nicosia - Riserve Monte Gorna

These wines are produced from a vineyard on the slopes of Monte Gorna, one of the extinguished craters surrounding the small town of Trecastagni. The low yields in the vineyard, the hand-picking and the careful selection of the grapes give life to these very elegant wines. The volcanic terroir gives it the typical mineral character. The long ageing includes a passage of 12 months in barriques, which contributes to enrich the flavour profile of this wine.

Riserve Monte Gorna

ETNA BIANCO

DOC Etna



This Etna Bianco DOC is produced from a vineyard on the slopes of Monte Gorna, one of the extinguished craters surrounding the small town of Trecastagni. On this side of Mount Etna (South-East), the Carricante was selected many centuries ago and became the main grape variety for local white wines. The low yields in the vineyard, the hand-picking and the careful selection of the grapes make it a very elegant white wine. The volcanic terroir gives it the typical mineral character. The ageing for 4 years, with a passage of 12 months in barriques, makes the flavour profile of this wine very complex.

Grape varieties: Carricante 80% - Catarratto 20%

Vineyards : the soil is volcanic, very rich in minerals, at an altitude of 700-750 m above sea level, with good range of temperature between day and night; training system: espalier spurred cordon

Harvest : by hand into crates, in the second week of October

Maceration : the grapes are cold macerated for 24 hours; after destemming, they are pressed softly

Fermentation : the juice is left to ferment at a controlled temperature of 13-15°C for approximately 20-25 days

Ageing : after a first ageing in stainless steel vats on fine lees with frequent batonnage, the wine is aged 12 months in French oak barrique and further 12 months in the bottle

Alcohol content : 13% vol.

Colour : brilliant golden yellow

Nose : complex and elegant, with scents of chamomile, broom flowers, pear, quince, vanilla cream and honeyed hints

Palate : smooth, elegant and harmonious taste supported by a great minerality and excellent acidity, which makes it possible to expect a remarkable longevity

Food Pairings : excellent with shellfish and flavorful seafood dishes, it is also a valid partner for roast game and bloomy rind cheeses

Serving temperature : 12-14°C