



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 ROSSO

DOC Etna



This reserve red wine is produced from the best grapes grown on the lava terraces of the Monte Gorna vineyard. The blend is made predominantly of Nerello Mascalese grapes, the main native variety of Etna. The volcanic terroir gives this wine a unique character and a great minerality. The low yields in the vineyard, the hand-picking and the careful selection of the grapes make our Monte Gorna Riserva Etna Rosso a very elegant wine. The ageing for almost 4 years, with a passage of 24 months in barriques, results in a very complex flavour profile.

Grape varieties: Nerello Mascalese 90% - Nerello Cappuccio 10%

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 mid-end of October

Maceration : cold maceration for 24 hours

Fermentation : on the skins follows for 3 weeks at a controlled temperature of 22°C

Ageing : aged in French oak barrique for 24 months and in the bottle for at least 12 months

Alcohol content : 13,5% vol.

Colour : ruby red with garnet highlights

Nose : floral hints, spicy notes and scents of licorice, rose hips, dried fruits; a very complex flavor profile that evolves further into the glass in elegant tertiary aromas.

Palate : on the palate displays an intact freshness and soft tannins, not yet entirely tamed; an elegant, structured, harmonious taste with a long finish

Food Pairings : mature cheese, tagliatelle with Porcini mushrooms, ragout of white meat, game birds.

Serving temperature : 16-18°C.