



NICOSIA

Tenute Nicosia - Sosta Tre Santi

This collection of red wines and classic method sparkling wines, produced in a limited series using only the best grapes from our vineyards. Sosta Tre Santi means a stopping place for three saints, is a tribute to Trecastagni, the ancient Etna village where the Nicosia's winery rises up, and the three saints Alfio, Cirino and Filadelfo who, along their journey towards martyrdom, stopped in the town that devotedly worships them even today.



Sosta Tre Santi

CARRICANTE BRUT

Spumante DOC Sicilia

This classic method sparkling wine of the Sosta Tre Santi selection is produced with Carricante grapes, grown at high altitudes on volcanic soil. It ages on lees in the bottle for at least 20 months. The fine perlage, the elegant bouquet and the great freshness make it ideal to drink as an aperitif or with meals.

Grape varieties: Carricante

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 end of September

Ageing : at least 20 months in bottle on lees

Perlage : fine and persistent

Production method : classic method, with soft pressing of the grapes, fermentation in stainless steel vats for 3 weeks at a controlled temperature and refermentation in bottle

Alcohol content : 12% vol.

Colour : straw-yellow colour with golden highlights

Nose : a very pleasant bouquet with fragrant notes of hawthorn and yellow flowers, scents of yeast and honey

Palate : very fresh and pleasant taste, with a good persistence

Serving temperature : 6-8°C