



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

NERELLO MASCALESE

IGT Sicilia

Sosta Tre Santi Nerello Mascalese is our 'Cru' of Etna: a full-bodied red wine made with only the best grapes from Mt Gorna vineyards. Produced in a limited series, it is the highest expression of a passion for winemaking and a love for wine that, for more than one hundred years, has inspired the work of the Nicosia family.

Grape varieties: Nerello Mascalese

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 12 months and in the bottle for at least 12 months

Alcohol content : 13,5% vol.

Colour : ruby red with garnet highlights due to ageing

Nose : intense and spicy with elegant red berry notes and hints of aromatic herbs, and marked balsamic overtones

Palate : well structured and full-bodied, displays an excellent balance with a long finish

Food Pairings : wonderful accompaniment to red meats, cold cuts and aged cheeses

Serving temperature : 16-18°C