



NICOSIA

Nicosia - Falde

A perfect blend of the finest Sicilian white grapes and one of the noblest international varieties cultivated on our island, which results full of character and easy to drink. A red and a white wines with a rich aroma and a smooth and lingering taste.



Falde

INSOLIA - VIOGNIER *IGT Terre Siciliane*

A perfect blend of the finest Sicilian white grapes and one of the noblest international varieties cultivated on our island, producing a fresh, soft and aromatic wine with an intense floral and fruity aroma.

Grape varieties: Insolia 80% - Viognier 20%

Vineyards : medium-textured soil tends mainly to clay; training system: guyot

Harvest : August – early September

Maceration : the carefully selected 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 15-18°C for approximately 20-25 days

Ageing : in stainless steel vats on fine lees and approximately 2 months in the bottle

Alcohol content : 12,5% vol.

Colour : brilliant straw-yellow colour

Nose : intense and citrusy bouquet with floral hints and notes of exotic fruit

Palate : freshness, savouriness and aromatic taste, with great pleasantness and balance

Food Pairings : excellent as an aperitif, it pairs well with raw fish, white meats, grilled vegetables and fresh cheeses

Serving temperature : 10-12°C