



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

NERO D'AVOLA - SYRAH *IGT Terre Siciliane*

A perfect blend of the most typical Sicilian grape with one of the finest international variety that has perfectly adapted to the climate and the 'terroir' of our island. The result is a rich aroma of red berries and spices, supported by a smooth and lingering taste.

Grape varieties: Nero d'Avola 80% - Syrah 20%

Vineyards : medium-textured soil tends mainly to clay; training system: espalier spurred cordon

Harvest : September

Maceration : cold maceration for 24 hours

Fermentation : for approximately 10-15 days at a controlled temperature (22-24°C)

Ageing: in stainless steel vats on fine lees and approximately 3-4 months in the bottle

Alcohol content : 13% vol.

Colour : ruby red with vivid purplish highlights

Nose : an intense aroma with notes of red fruit and spices

Palate : an intense fruity flavour, with great softness and balance; this wine combines drinkability and persistence

Food Pairings : grilled meats, flavourful pasta dishes, spicy food, cold cuts and cheese

Serving temperature : 16-18°C