



NICOSIA

Nicosia - Specialità

The Sicilian winemaking tradition with its denominations of origin and amazing variety of native grapes. The values of a family and a company, whose history has been intertwined for more than a century with Sicilian wine, and a territory of extraordinary beauty. The development of the raw materials and the ongoing quest for the proper balance between quality and price: these are the secrets behind the success of the Nicosia line, traditional wines that have become leaders in modern distribution channels.



Nicosia

JUCULANO CATARRATTO

Frizzante IGT Terre Siciliane

Playful, exuberant, and lively all in one word: Juculano. A very versatile lightly sparkling wine produced with Catarratto grapes, the most common white grape variety in Sicily. Ideal as an aperitif, but it is also a good partner for seafood dishes.

Grape varieties: Catarratto

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

Harvest : by hand into crates, in September

Maceration : the carefully selected grapes are cold macerated for 24 hours, followed by soft pressing and settling. The resulting juice is left to partially ferment at a controlled temperature and subsequently decanted into air-tight tanks; here, the spontaneous process by which sugar is turned into carbon dioxide gives the wine its delicate perlage

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

Alcohol content : 12% vol.

Colour : brilliant straw-yellow

Nose : an intense bouquet with floral hints and notes of white-fleshed fruit

Palate : fresh, fruity and intriguing taste, with a pleasant almond finish

Food Pairings : ideal as an aperitif, it pairs very well with seafood dishes, shellfish, fried fish and vegetable tempura

Serving temperature : 8-10°C