



# 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

## **MALVASIA LIQUOROSO** *IGT Terre Siciliane*

The intensity of color, the floral and apricot notes, the soft and harmonious taste, characterize this liqueur wine made from Malvasia grapes left to over-mature in the sun before being harvested, to obtain the most intense aroma.

**Grape varieties:** Malvasia

**Vineyards :** medium-textured soils

**Harvest :** between September and October

**Maceration :** Imaceration at a low temperature for 10-12 hour

**Fermentation :** Fermentation in stainless steel containers, during which time alcohol of vine origin is added

**Ageing :** in steel vats and and 2 months in the bottle

**Alcohol content :** 16% vol.

**Colour :** brilliant amber

**Nose :** bursting with flower scents

**Palate :** intense, sweet and pleasant

**Food Pairings :** nuts, cream-based desserts and almond-based pastries

**Serving temperature :** 8-10°C