



# NICOSIA

## *Nicosia - Classici*

*The true love for Sicily and its ancient wine-making tradition; the values of a family whose history has, for more than a century, been intertwined with that of Sicilian wine; the valorization of the most valuable native and international varieties cultivated in the island and the constant search for ever higher quality standards, in vineyards and in the cellar. These are the reasons that explain the success of Classici Nicosia, a wide range of wines with a designation of origin and monovarietals of excellent value for money, capable of representing the great variety and richness of modern Sicilian enology.*



## Lenza di Munti **ETNA ROSSO** *DOC Etna*

Lenza di Munti Etna Rosso has a complex and intense nose of red berries, aromatic herbs and spices. On the palate it is robust, well-balanced and persistent. It's a blend of indigenous grapes Nerello Mascalese and Nerello Cappuccio, grown on the lava terraces located at an altitude of about 720m. This wine combines elegance with a strong mineral touch, typical for its volcanic origin.

**Grape varieties:** Nerello Mascalese 80% - Nerello Cappuccio 20%

**Vineyards:** the soil is volcanic, very rich in minerals, at an altitude of 720 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:** for approximately 10-15 days at a controlled temperature (22-24°C)

**Ageing:** mainly in stainless steel vats, 3-4 months in tonneaux and 5-6 months in the bottle

**Alcohol content:** 13% vol.

**Colour:** brilliant ruby red

**Nose:** a complex and intense nose with floral hints and notes of red fruit

**Palate:** a lively and smooth taste, with a strong minerality and an intense fruity finish

**Food Pairings:** ideal with tasty pasta dishes, roasted and grilled meats, cold cuts and semi-aged cheeses

**Serving temperature:** 16-18°C