

NICOSIA

BIO VEGAN BIOPERLAGE

ORGANIC AND VEGAN FIZZY WINE • TERRE SICILIANE IGT



Fresh, exuberant, and lively all in this wine: a very versatile lightly sparkling wine produced with organically grown grapes of Grillo, one of the finest native white grape variety in Sicily. This certified Bio Vegan wine is ideal as an aperitif, but it is also a good partner for vegetarian dishes and many specialties of Mediterranean cuisine.

Grape varieties Grillo 100%

Alcohol content 12% vol.

Production area: Tenuta Bonincontro - Vittoria (RG)

Vineyards: sandy soil, situated at approximately 200 m above sea level.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in early September.

Maceration and fermentation: 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 residual sugar is turned into carbon dioxide gives the wine its delicate perlage.

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

Tasting notes

Color: brilliant straw-yellow with greenish highlights.

Nose: a very fresh bouquet with notes of white-fleshed fruit, pineapple and nettles.

Palate: a fresh, sapid and harmonious taste, enhanced by a delicate perlage.

Food Pairings: Ideal as an aperitif, it pairs very well with fresh cheese, pasta salads, vegetarian quiches and vegetable tempura. It is also excellent with the typical Sicilian chickpea fritters named 'Panelle'.

Serving temperature: 6-8°C.



ANNOTATIONS _____
