



NICOSIA

Nicosia - Biovegan

Dedicated to all the wine lovers with an healthy and natural lifestyle, with a great care about environment and biodiversity, these wines derive from a great research effort in the vineyard and in winery. Produced using exclusively vegetal substances, these wines have a very low level of sulfites and are certified as Biological Wines and obtained the BIO VEGAN certification by ICEA



Biovegan **GRILLO** *IGT Terre Siciliane*

Produced with carefully selected Grillo grapes, an organic and vegan wine that reveals the authentic expression of this precious Sicilian grape variety. With a brilliant straw-yellow colour, has a fragrant bouquet of floral and citrusy notes, featuring hints of aromatic herbs. On the palate it reveals great freshness and savoriness, with a full and lingering taste.

Grape varieties: Grillo

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

Harvest : by hand into crates; August – early September

Maceration : after destemming, the grapes are pressed softly;

Fermentation : the juice is left to ferment at a controlled temperature of 15-18°C for approximately 15-20 days

Ageing : only in stainless steel vats, with a short stay in the bottle for about 2 months

Alcohol content : 12,5% vol.

Colour : brilliant straw-yellow colour

Nose : complex with floral and citrusy notes, and hints of aromatic herbs

Palate : a fresh, sapid and lingering taste

Food Pairings : excellent with grilled vegetables, salads and vegetarian dishes

Serving temperature : 10-12°C