



# NICOSIA

## *Tenute Nicosia - Fondo Filara*

*This selection of DOC wines and varietal wines represent the highest expression of Cantine Nicosia's production philosophy: the utmost respect for the raw materials and great Sicilian winemaking history, the development of native grape varieties and the lands most suitable for their cultivation, selectivity and experimentation in both the vineyards and the cellar. The exclusive Fondo Filara limited production wines stand the test of time, astonish and stir the emotions with their elegance, complexity and strong personality.*



Fondo Filara

## ETNA ROSSO

*DOC Etna*

The famous native Nerello Mascalese and Nerello Cappuccio grapes grown on high-elevation volcanic slopes of Mount Etna produce a rich and complex wine with a great minerality and flavoursome aromas such as red fruit, herbs, spices and liquorice. On the palate, this volcanic wine is well-balanced, with refined tannins and a long balsamic finish.

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

**Vineyards :** the soil is volcanic, very rich in minerals, at an altitude of 700-750 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 :** for approximately 10-15 days

**Fermentation :** controlled temperature (24-26°C)

**Ageing :** mainly in stainless steel vats, 50% of the wine stays 5-6 months in barrique and 3-4 in large oak casks; the ageing is completed by a stay of 6 months in the bottle

**Alcohol content :** 13% vol.

**Colour :** ruby red with garnet highlights due to ageing

**Nose :** expressive and elegant with notes of red fruit, herbs, spices and liquorice

**Palate :** warm, robust and lingering with a pleasant balsamic finish

**Food Pairings :** flavourful pasta dishes, roasted game, grilled meats and semi-aged cheeses

**Serving temperature :** 16-18°C