



NICOSIA

Nicosia - Hyblà

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CERASUOLO DI VITTORIA *DOCG Cerasuolo di Vittoria*

Hybla is a modern interpretation of the Cerasuolo di Vittoria DOCG, Sicilian red wine with ancient and noble origins. This blend of Nero d'Avola and Frappato grapes has a typical cherry-red colour and a rich aroma of red fruit and floral notes. Its smooth taste pairs very well with the typical flavors of the Mediterranean cuisine.

Grape varieties: Nero d'Avola 60% - Frappato 40%

Vineyards : sandy soil, situated at approximately 200 m above sea level; training system: espalier spurred cordon for the Nero d'Avola grapes, guyot for the Frappato grapes

Harvest : by hand into crates, in the end of September

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, a short ageing in tonneaux and at least 6 months in the bottle

Alcohol content : 13,5% vol.

Colour : cherry-red colour with vivid violet highlights

Nose : an intense fruity aroma featuring notes of raspberries and blackberries

Palate : soft and well-balanced with a good structure

Food Pairings : ideal with tasty pasta dishes, grilled meats, cold cuts and semi-aged cheeses, it pairs very well with many typical dishes of Mediterranean cuisine

Serving temperature : 16-18°C