



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.



Nicosia

CATARRATTO *IGT Terre Siciliane*

Grape varieties: Catarratto

Vineyards: clayey soils at an altitude of about 200 m above sea level

Harvest : end of August and the first days of September

Fermentation : after destemming, the grapes are softly pressed and left to decant cold for 48 hours; followed by the inoculum for the start of the fermentation at a controlled temperature. The wine is then stabilized, filtered and bottled

Ageing : in steel vats and 2 months in the bottle

Alcohol content : 12,5% vol.

Colour : straw-yellow with greenish highlight

Nose : herbaceous and fruity aromas

Palate: fresh and harmonious with an aftertaste of sweet almond fruit

Food Pairings : Piatti a base di pesce, formaggi freschi e antipasti leggeri.

Serving temperature : 10-12°C