



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

DUE NERI *IGT Terre Siciliane*

Grape varieties: Nero d'Avola, Nerello Mascalese

Vineyards : medium soils and limestone, situated on a hill at an altitude of about 450-500m above sea level

Harvest : end of September

Fermentation : after destemming, the grapes are macerated and fermented at a controlled temperature for about 10 days. The malolactic fermentation takes place in steel vats

Ageing : in stainless steel tanks and 2 months in bottle

Alcohol content : 12,5% vol.

Colour : ruby red with mauve highlight

Nose : rich and complex, with touches of jam, raspberries and red cherries

Palate : elegant, developed, with a fruity finish

Food Pairings : wonderful with red meat and game roasts, meats and aged cheeses

Serving temperature : 16-18°C.