



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

MERLOT *IGT Terre Siciliane*

Grape varieties: Merlot.

Vineyards : sandy soil at an altitude of 200-250 m above sea level

Harvest : between August and September

Fermentation : after pressing the grapes are macerated and fermented for about 10 days at a controlled temperature; malolactic fermentation takes place in stainless steel vats

Ageing : in steel vats and 2 months in the bottle

Alcohol content : 13% vol.

Colour : purple red with violet highlight

Nose : typical with ripe red berry and spicy notes

Palate : full-bodied, smooth and long

Food Pairings : Formaggi e salumi, carni rosse e selvaggina.

Serving temperature : 16-18°C.