



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

PINOT NERO *IGT Terre Siciliane*

Grape varieties: Pinot Nero.

Vineyards : soils composed of volcanic sands, derived from the decay of the masses of lava, very rich in minerals, at an altitude of 650-750 m above sea level with significant temperature variations between day and night

Harvest : second-terza week of October

Fermentation : after destemming, the grapes are macerated and fermented for about 8-10 days at a controlled temperature. The wine malolactic fermentation takes place in steel, followed by stabilization and filtration before bottling

Ageing: in steel vats e 2 months in barrique e 2 months in the bottle

Alcohol content : 13% vol.

Colour : vivid purple red

Nose : fine scents of fruits preserve and spices

Palate : elegant, smooth and lingering taste

Food Pairings : cheeses and salami, rasted meat and wild game

Serving temperature : 16-18°C.