



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

SIRAH

IGT Terre Siciliane

Grape varieties: Syrah.

Vineyards : medium-textured soils, which tend limestone, at an altitude of about 400 m above sea level

Harvest : September

Fermentation : after destemmed, the grapes are macerated and fermented at a controlled temperature for about 8-10 days. 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 month in the bottle

Alcohol content : 13% vol.

Colour : intense red with purple highlight

Nose : berry preserve with spicy notes

Palate : creamy and full-flavoured

Food Pairings : pasta with wild boar sauce, grilled meats, cold cuts and cheeses

Serving temperature : 16-18°C.