



NICOSIA

Tenute Nicosia - Sosta Tre Santi

This collection of red wines and classic method sparkling wines, produced in a limited series using only the best grapes from our vineyards. Sosta Tre Santi means a stopping place for three saints, is a tribute to Trecastagni, the ancient Etna village where the Nicosia's winery rises up, and the three saints Alfio, Cirino and Filadelfo who, along their journey towards martyrdom, stopped in the town that devotedly worships them even today.



Sosta Tre Santi

ETNA BRUT

Spumante DOC Etna

Nerello Mascalese grapes, grown at high altitudes on volcanic soil, turn out to be a great base for the production of classic method sparkling wine. Sosta Tre Santi Etna DOC Brut is the result of a long and careful production process. It took at least 30 months of ageing on lees in the bottle to produce a sparkling wine that represents, in an authentic way, the unique characteristics of Nerello and the Etna terroir.

Grape varieties: Nerello Mascalese

Vineyards : the soil is volcanic, very rich in minerals, at an altitude of 700-750 m above sea level, with good range of temperature between day and night; training system: espalier spurred cordon

Harvest : by hand into crates, end of September–early October

Ageing : at least 30 months in bottle on lees

Perlage : fine and persistent

Production method : classic method, with soft pressing of the grapes, fermentation in stainless steel vats for 3 weeks at a controlled temperature and refermentation in bottle

Alcohol content : 12% vol.

Colour : straw-yellow colour

Nose : complex and elegant bouquet with fruity and floral notes, and characteristic scents of bread crust and yeast

Palate : it stands a great minerality and remarkable acidity

Food Pairings : 6-8°C