



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

NERO D'AVOLA

IGT Sicilia

Sosta Tre Santi Nero d'Avola is the 'Cru' of our vineyards in Contrada Bonincontro (Vittoria), created from a blend of the principal Sicilian grape variety with a small percentage of Syrah. The careful selection of the grapes in the vineyard and in the winery, the slow maceration and long refinement process makes for a red wine that is full-bodied and structured, with a rich and irrepressible aromatic hear

Grape varieties: Nero d'Avola 85% - Syrah 15%

Vineyards : sandy soil, situated at approximately 200-250 m above sea level; training system: espalier spurred cordon

Harvest : by hand into crates, in the end of September

Maceration : cold maceration for 24 hours

Fermentation : on the skins follows for 3 weeks at a controlled temperature of 22°C

Ageing : in French oak barriques for 12 months and in the bottle for 12 months

Alcohol content : 14% vol.

Colour : ruby red with purplish highlights

Nose : intense, spicy and fruity, bursting with notes of jam and marked balsamic overtones

Palate : velvety, full-bodied, displays an excellent balance and lingering finish

Food Pairings : roasted meats, game, cold cuts and aged cheeses

Serving temperature : 16-18°