



NICOSIA

Nicosia - Specialità

The Sicilian winemaking tradition with its denominations of origin and amazing variety of native grapes. The values of a family and a company, whose history has been intertwined for more than a century with Sicilian wine, and a territory of extraordinary beauty. The development of the raw materials and the ongoing quest for the proper balance between quality and price: these are the secrets behind the success of the Nicosia line, traditional wines that have become leaders in modern distribution channels.



Nicosia

ZIBIBBO **LIQUOROSO** *IGT Terre Siciliane*

The intense color, the rich aroma with notes of dried fruit, the velvety taste characterize this liqueur wine from Zibibbo grapes that mature for a long time on the plant to obtain maximum aromatic concentration.

Grape varieties: Zibibbo (o Moscato d'Alessandria)

Vineyards : soil medium-textured

Harvest : in end of August-early September

Maceration : maceration at a low temperature for 10-12 hours

Fermentation : Fermentation in stainless steel containers, during which time alcohol of vine origin is added

Ageing : in in stainless steel vats, 5-6 months in barrique and 3-4 months in the bottle

Alcohol content : 16% vol.

Colour : dark golden yellow with brilliant amber highlights

Nose : hints of almond and dried figs

Palate : well-structured, warm and lingering

Food Pairings : good accompaniment to Sicilian cassata and almond cakes and pairs wonderfully blue-veined cheeses

Serving temperature : 8-10°C