NICOSIA

BIO VEGAN NERELLO MASCALESE

ORGANIC AND VEGAN RED WINE
SICILIA DENOMINAZIONE DI ORIGINE CONTROLLATA

TENUTE NICOSIA

AGRICOLTURA ITALIA

CERTIFICATO ICEA BIO VEGAN



Produced with carefully selected Nerello Mascalese grapes, this organic wine is an authentic expression of one of the noblest Sicilian native varieties. It has a vivid ruby colour and a very fragrant aroma featuring floral scents, notes of wild strawberry and red currant, with slightly spicy hints. Dry and well balanced on the palate, it reveals a good freshness and a pleasant red fruit finish.

Grape varieties	Nerello Mascalese 100%
Alcohol content	13% vol.

Production area: Mt Etna

Vineyards: lava terraces located between 550 and 650 m a.s.l. The soil is volcanic, very rich in minerals.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in the second-third week of October.

Maceration and fermentation: for approximately 10-15 days at a controlled temperature (22-24°C).

Ageing: Mainly in stainless steel vats, the ageing is completed by a stay of about 4 months in the bottle.

Tasting notes

Color: vivid ruby red.

Nose: floral scents, notes of wild strawberry and red currant, with slightly spicy hints.

Palate: a dry, juicy and harmonious taste, with great freshness and a long fruity finish.

Food Pairings: ideal for pairing with eggplant Parmigiana, cauliflower pancakes, tagliatelle with porcini mushrooms and other flavourful pasta dishes.

Serving temperature: 16-18°C.

ANNOTATIONS