Nicosia Nerello Mascalese, Sicilia DOC [Organic] 2023

INI0202023

Cantine Nicosia

— Sicilia, Italy

A delicious and affordable version of one of Italy's great red varieties. Serious quality in a fresh, approachable style, this is to Etna what Langhe Nebbiolo is to Barolo.

Production

From Nicosia's organically farmed vineyards on the slopes of Mount Etna. Vines are grown on lava terraces in volcanic soils rich in minerals, 550-650m above sea level. After hand-harvesting, mid-October, the grapes are macerated and fermented for 10-15 days at controlled temperature in stainless steel. The wine then spends around 4 months in bottle before release.

Tasting note

Delicate, complex aromas of wild strawberry and redcurrant with lightly floral notes. Fresh bitter cherry and red berry fruit on the palate with fresh acidity, earthy notes and a savoury finish.

Food Match

Aubergine Parmigiana, tagliatelle with Porcini mushrooms and other flavoursome pasta dishes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Sicilia DOC

Winemaker:
Maria Carella

Grape Varieties:
Nerello Mascalese 100%

Suitable for:
Vegan

Bottle Barcode:
8001014015594