Nicosia Contrada San Nicolò, Etna Bianco DOC [Organic] 2024

INI0072024

Cantine Nicosia

— Sicilia, Italy

Etna is understandably renowned for its fine, perfumed reds but the high altitude whites, mainly from the local Carricante grape, can be remarkable. Crisp and mineral with great depth and texture, from Nicosia's best, organically farmed vineyard, San Nicolò.

Production

The Carricante and Minnella vines are organically cultivated in poor volcanic soil in Monte San Nicolò, on south-east facing slopes at an altitude of around 600m. The fruit is hand harvested in mid-October. Then the carefully selected grapes are cold macerated for 24 hours and, after destemming, are pressed softly. The juice is left to ferment at a controlled temperature of 13-15°C for approximately 20-25 days. The wine is kept in stainless steel, on fine lees and with regular batonnage, and spends a further 3-4 months in bottle before release.

Tasting note

Pronounced and complex nose with savoury, nutty aromas and hints of fennel, ginger and white spice. The palate is fine, concentrated and textural, with lightly honeyed stone fruit balanced by minerality and sappy acidity. Long and savoury on the finish.

Food Match

Ideal as an aperitif or accompaniment to seafood, sushi, fried fish and vegetable tempura.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Etna Bianco DOC

Winemaker:
Maria Carella

Grape Varieties:
Carricante 95%, Minnella 5%

Suitable for:
Vegan

Bottle Barcode:
8001014016621