Nicosia Grillo, Sicilia DOC [Organic] 2024

INI0192024

Cantine Nicosia

— Sicilia, Italy

From Nicosia's organic vineyards in southeast Sicily, with minimal intervention in the production process and low sulphur levels - a fine and characterful expression of the island's signature white variety.

Production

Produced from carefully selected Grillo grapes, organically farmed in southeast Sicily in predominantly clay soil. After hand harvesting and destemming the grapes are gently pressed. Fermentation takes place in stainless steel at 15-18° for 15-20 days, and the wine remains in bottle for a couple of months before release.

Tasting note

Bright citrus aromas with subtle stone fruit and floral notes, aromatic herbs and fennel. Fresh on the palate with ripe apricot fruit, nice depth of flavour and a crisp, savoury finish.

Food Match

Perfect with seafood pasta, or prawn and pea risotto.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Sicilia DOC

Winemaker:
Maria Carella

Grape Varieties:
Grillo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8001014014924