Nicosia Contrada San Nicolò, Etna Rosso DOC [Organic] 2021

INI0152021

2019 Vintage

Cantine Nicosia

— Sicilia, Italy

Decanter World Wine Awards Silver 2022

Delicately balanced and elegant Etna red from the San Nicolò vineyard, displaying characters deriving directly from the volcanic soils.

Production

The 100% Nerello Mascalese grapes are sourced from vines trained on the ancient 'alberello' system, on the south-east slopes of Mount Etna, at around 550-600m altitude. Soils are volcanic, rich in minerals and containing red pumice stone. The grapes are hand-harvested into crates in the second half of October. Maceration and fermentation lasts around 10-15 days at controlled temperature (24-26°C). Then whilst half the wine remains in stainless steel, the other half matures for 5-6 months in barrique, followed by a further 5-6 months in large oak casks. The finished wine spends a further 6 months in bottle before release.

Tasting note

Delicate aromas of wild cherry with hints of fennel, herbal and lightly spicy notes. The palate is elegant and complex with redcurrant and sour cherry fruit balanced by the savoury characters and minerality typical of the Etna region. Fine tannins with juicy acidity leading to a long and fresh finish.

Food Match

Chicken and pork dishes, and roast vegetables.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Etna Rosso DOC

Winemaker:
Maria Carella

Grape Varieties:
Nerello Mascalese 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8001014016645