



NICOSIA



PRODUCER PROFILE

Estate owned by: Graziano Nicosia
 Winemaker: Maria Carella
 Total acreage under vine: 240 ha
 Estate founded: 1898
 Winery production: 60,000 Bottles
 Region: Sicilia
 Country: Italy

Nicosia Lenza di Munti Etna Bianco 2022

WINE DESCRIPTION

Made with selected grapes grown on lava terraces at an average altitude of 720 m above sea level, these Etna wines represent a unique combination of the typical elegance of mountain wine and minerality due to volcanic origin. The extraordinary wealth of minerals in Etna's volcanic soils is the source of the very sapid and typical flavor of the wines produced here. The quality of the soil is closely tied to Etna's volcanic origins, as it was formed through the disintegration of lavas with different compositions and from different eras, and eruptive materials such as sands, ashes, pumice stone and "lapilli". Even the climate distinguishes the Etna area respect to the rest of Sicily. The average temperatures on the mountains are lower and the climate also changes depending on the slope and the altitude. From a winemaking standpoint, the wine diurnal temperature range is fundamental, as it gives the wines their good freshness and elegant aromas. Carricante is an indigenous white grape cultivated exclusively on Etna and its name refers to the plant considerable productivity. In fact, the name Carricante refers to a "plant full of fruits".

Widely grown on the Eastern side of the volcano, this grape variety provides the base for Etna Bianco DOC, which gives freshness and elegant aromas. Catarratto is Sicily's most widely grown white grape. It has various clones that differ in the color and shape of the clusters, and it is often blended with other varieties, as in the case of Etna Bianco DOC, which gives good structure and balance.

TASTING NOTES

Brilliant straw-yellow color. On the nose, an intense bouquet with notes of wild flowers, grapefruit and apple. The palate is fresh, elegant and well-structured with a great minerality.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Production area/appellation:	ETNA DOC
Vineyard size:	85 ha
Soil composition:	volcanic soil, very rich in minerals
Elevation:	2362 feet
Exposure:	south, southeastern, eastern
Harvest time:	second and third week of October
First vintage of this wine:	2020
Bottles produced of this wine:	60,000
Average Wine Age:	20 years
Certified Eco-Friendly Practices:	yes

WINEMAKING & AGING

Varietal composition:	80% carricante, 20% catarratto
Fermentation container:	stainless steel tank
Length of alcoholic fermentation:	20-25 days
Fermentation temperature:	controlled temperature of 15-18°C °F
Maceration technique:	cryomaceration
Length of maceration:	cold macerated for 24 hours
Fining agent:	vegan
Size of aging container:	stainless steel vats
Length of bottle aging:	4 months
Total SO ₂ :	114 mg/L

ANALYTICAL DATA

Alcohol:	12.4%
pH level:	3.3
Residual sugar:	<1 g/L
Acidity:	5.7 g/L
Dry extract:	22.7 g/L