



# NICOSIA



## PRODUCER PROFILE

Estate owned by: Graziano Nicosia  
 Winemaker: Maria Carella  
 Total acreage under vine: 240 ha  
 Estate founded: 1898  
 Winery production: 90,000 Bottles  
 Region: Sicilia  
 Country: Italy

## Nicosia Lenza di Munti Etna Rosso 2019

### 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".

Nerello Mascalese is a black grape historically prevalent on Etna, that takes its name from Mascali territory where it was selected a few centuries ago. This is the base of the Etna Rosso DOC, which must contain at least 80% of Nerello Mascalese grapes. Nerello Cappuccio, or Mantellato, is another red grape commonly found on the volcano. It is used to make Etna Rosso DOC, in a percentage no higher than 20%. It gives wine a higher chromatic intensity, compensating for Nerello Mascalese's weak colouring capacity.

### TASTING NOTES

Brilliant ruby red. Complex and intense nose with floral hints and notes of red fruit. A lively and smooth taste, with strong minerality and an intense fruity finish.

### FOOD PAIRING

Perfectly pairs with tasty pasta dishes, roasted and grilled meats, cold cuts and semi-aged cheeses.

### VINEYARD & PRODUCTION INFO

|                                |                                      |
|--------------------------------|--------------------------------------|
| Vineyard size:                 | 85 ha                                |
| Soil composition:              | volcanic soil, very rich in minerals |
| Elevation:                     | 2362 feet                            |
| Exposure:                      | south, southeastern, eastern         |
| Harvest time:                  | mid-end of October                   |
| First vintage of this wine:    | 2018                                 |
| Bottles produced of this wine: | 90,000                               |
| Average Wine Age:              | 20 years                             |

### WINEMAKING & AGING

|                                   |  |
|-----------------------------------|--|
| Varietal composition:             | 85% nerello mascalese, 15% nerello cappuccio |
| Fermentation container:           | stainless steel tank                         |
| Length of alcoholic fermentation: | 10 - 15 days                                 |
| Fermentation temperature:         | controlled temperature (22-24°C) °F          |
| Maceration technique:             | pumping over                                 |
| Malolactic fermentation:          | yes  |
| Fining agent:                     | vegan  |
| Type of aging container:          | mainly in stainless steel vats and tonneaux  |
| Length of aging before bottling:  | 4 months                                     |
| Length of bottle aging:           | 5-6 months                                   |
| Total SO <sub>2</sub> :           | 110 mg/L                                     |

### ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 13%     |
| pH level:       | 3.4     |
| Residual sugar: | <1 g/L  |
| Acidity:        | 5.6 g/L |
| Dry extract:    | 30 g/L  |