

TENUTE NICOSIA

CONTRADA MONTE GORNA ETNA ROSSO BIOLOGICO



— TENUTE —
NICOSIA

ORGANIC RED WINE • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

The famous native Nerello Mascalese and Nerello Cappuccio grapes grown on high-elevation volcanic slopes of Mount Etna produce a rich and complex wine with a great minerality and flavoursome aromas such as red fruit, herbs, spices and liquorice. On the palate, this volcanic wine is well-balanced, with refined tannins and a long balsamic finish.

Grape varieties Nerello Mascalese 90% - Nerello Cappuccio 10%
Alcohol content 13% vol.

Production area: Tenuta Monte Gorna- Trecastagni (CT) - Mt Etna

Vineyards

Altitude: 700-750 m. a.s.l.

Exposure: South - East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by small sized pumice stones, known as "ripiddu", found mostly on extinguished volcanic cones such as Mt Gorna. Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in the mid-end of October.

Maceration and fermentation: for approximately 10-15 days at a controlled temperature (24-26°C)

Ageing: Mainly in stainless steel vats, 50% of the wine stays 5-6 months in barrique and 5-6 months in large oak casks; the ageing is completed by a stay of 6 months in the bottle.

Tasting notes

Color: ruby red with garnet highlights due to ageing.

Nose: expressive and elegant with notes of red fruit, herbs, spices and liquorice.

Palate: warm, robust and lingering with a pleasant balsamic finish.

Food Pairings: flavourful pasta dishes, roasted game, grilled meats and semi-aged cheeses.

Serving temperature: 16-18°C.

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