VERSANTE SUD

ORANGE WINE

Terre Siciliane

Indicazione Geografica Protetta

SERAFICA
terra di olio e vino

Our Challenge, expression of family passion combined with desire to show our roots and respect of ancient clones. This wine comes from a selection of grapes generated by the vineyard planted by grandfather Nino on the southern slope of the volcano. From heroic viticulture, the sapling vineyard is characterized by a slope exceeding 30% and by the presence of relic grapes that grow on sandy soil at an altitude of 900 meters overlooking the sea

ORIGIN OF THE NAME: Nicolosi is Versante Sud. This is where it all originated when Andrea Serafica, returning from America in 1950, dedicated himself to the cultivation of vineyards. Today the company tells the territory through this line of unique wines, like the slope that admires the summit of Etna on one side and at the same time looks at Catania and the Ionian Sea.

COLOUR: Golden with light amber hues

BOUQUET: Elegant and vertical with notes of chamomile, mango but also marzipan and black tea. A complex bouquet that continually invites you to taste its perfumes

TASTE: Crunchy, intense and fresh supported by a nice acidity and the fruity flavor of volcanic soils. Dry finish enhanced by the light tannic and spicy sensation that accentuates the aromatic structure

PAIRING: Try it with white meats and goat cheeses. Ideal with spaghetti bottarga and lemon

SERVING TEMPERATURE: 14 °C

AGRONOMIC DATA

VARIETY: Carricante grapes and other relic varieties then Minnella, Insolia, Corinto greco, Coda di Volpe and Bianchetta
VINEYARD LOCATION AREA: Monte Arso, Etna South side. Nicolosi
ALTITUDE: 900 mt a.s.l..
TYPE OF SOIL: Volcanic matrix sands with high drainage capacity
TRAINING SYSTEM: Traditional Etna Bush-vine training system
STOCKS/HA 7.000
GRAPE YIELD Q.LI/HA: 50
HARVEST PERIOD: First week of October
TYPE OF COLLECTION: Manual

OENOLOGICAL DATA

ALCOHOL CONTENT: 13% Vol.
SULPHITE CONTENT:: 35 mg/lt
VINIFICATION: Maceration at controlled temperature for 28 days, with daily manual punching down
AGING: On the fine lees for 7 months with continuous bâtonnage, then aging in the bottle

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.Re.Ca.
ANNUAL PRODUCTION: 1.200 bottles
FORMAT: 75 cl
PACKAGING: 6 horizontal bottles
CAP: single-piece cork