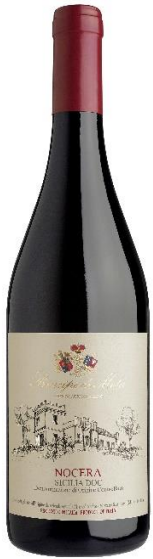


Principi di Mola Sicilia DOC Nocera



Name Principi di Mola Sicilia DOC Nocera

Vintage 2021

Origin Sicily, Italy

Vine Nocera in counter-espalier

Soil type Medum clay

Planting density 5000 per ha

Yeld per hectare 70 q.li

Exposure North-West

Altitude 400/500 m.

Fermentation stainless steel; 24-26°C; 8-10 days

Aging 36 months in steel and 6 months in glass

Percentage of alcohol in volume 14%

Service temperature 14-16 °C

Color Ruby red intense

Perfume Floral, red berry fruits

Taste Frank, pleasantly tannic

Match First courses with meat sauces, grilled meats, medium-aged cheeses

From the desire to launch something new by rediscovering something ancient, Sicilia DOC Nocera was born. An elegant wine, with all the characteristics of a recently rediscovered ancient vine, rich in aromas and tannins, a natural expression of the ancient terroir and microclimate in which the vine is bred.

Sicilia DOC Nocera dresses the glass in an intense ruby red.

Approaching the glass, we perceive the intensity and finesse of the large bouquet that inebriates the nose with elegant notes of wild berries, cherry, strawberry, raspberry and floral notes of rose and violet. Continuing the smell, spicy hints of cloves, pink pepper and star anise are perceived as well as the mineral note which confirms the territory in which it is produced. Finally, a slight bitter note of toasted almonds and dried fruit emerges.

The taste has a nice enveloping warmth, round and dry, but with a pleasant acidity, sapidity and the right presence of thick and silky tannins. In the mouth, it is confirmed as intense and fine as the nose and these pleasant fragrances persist for a medium-long time.