



**EMPSON & CO.**  
*Experience Italy in a Wine glass*

## Nanuci Terre Siciliane IGP

Nanuci is made from 100% Nocera grapes, which are native to Sicily and known for having rich color and excellent acidity. Its name means a “walnut” in Sicilian dialect.

---

**Wine exported to:** Bermuda, USA, Puerto Rico, Australia

---

## Most recent awards

**JAMES SUCKLING:** 94

**VINOUS MEDIA:** 92

---



## Winemaking and Aging

Grape Varieties:	100% Nocera
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 2 weeks
Type of yeast:	Select
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Aging before bottling:	18 months

Aging in bottle: 6 months

Closure: Cork



Organic: Sustainable Farming

## Tasting Notes and Food Pairings

Tasting notes: Bright ruby red, with an ample and persistent nose featuring small red berries, sea stones, and spiced tobacco. Fresh, rich, persistent on the palate with good volume and mild tannins.

Winemaker: Carlo Ferrini