

# ICARIO



WINE & TUSCANY

## Nysa ROSSO TOSCANA I.G.T.

The Nysa IGT line introduces our collection with a bold sense of originality and uniqueness. At Icaro, quality is a standard that starts from the bottom up, not just reserved for our top wines. Crafted with the freedom and creativity that the IGT classification allows, Nysa represents the perfect blend of innovation and tradition. This line is ideal for those seeking a wine that stands out, while still reflecting the excellence and character that define Icaro wines. With its expressive profile and modern twist, Nysa offers a fresh interpretation of our winemaking heritage

### TASTING NOTES

The hand harvest is carried out in mid-September for the Merlot, mid-September for the Sangiovese and early October for the Cabernet Sauvignon. The fermentation and maceration processes take place for a duration of 15-20 days in steel tanks at a temperature of 25-28 ° C. Then the racking is done with consequent lowering of the temperature of the wine to 18-20 ° to allow the start of the malolactic fermentation. Refinement occurs in traditional 3500 lt. and 500 lt. French oak barrels. After 10 months the wine is then bottled and aged for at least 4 months before being sold.

### GRAPE BLEND

60% Sangiovese  
20% Cabernet Sauvignon  
20% Merlot

### ALCOHOL CONTENT

14.5% Vol

### SOIL TYPE

Tuff, Clay and Silt

