



Everything borns from the passion and love for the land, in the wake of the Nesci family tradition renovating for over 5 generations. Today the company is on the market with a modern and flexible approach, which initial expressive characters are a cutting-edge management and the most modern production technologies. Our vineyard covers an area of 9 ha, not evenly distributed between 5 grape varieties, of which three international and two local people. Among the autochthonous vineyards, we present the Calabrian Nerello and Nocera, red berry grapes, existing in our territory for several generations. In addition, we have created an assembly with other international varieties (Merlot, Syrah and Cabernet Sauvignon). All the vineyards are directed at noon overlooking the sea, to make sure that the aroma can have a clear connection with the territory. The key element is the care of the vineyards, all planted in organic farming.





FRA' ANTONIO IGT

Grapes: Nerello Mascalese 50%, Nocera 45%, Merlot 5%
Vinification: aged in wood
Tasting notes: ruby red colour. In the nose very elegant notes of vanilla and chocolate. Good sapidity with a pleasant smooth taste
Alcohol: 15%



ESPERANTO IGT

Grapes: 80% Cabernet Sauvignon – 10% Merlot – 10% Syrah
Vinification: in Steel tanks
Tasting Notes: Shades ruby with great color vivacity. Scents ranging from toasted up to a berry jam
Alcohol: 14%



MEET IGT

Grapes: Nerello 45%, Nocera 55%
Vinification: in steel
Tasting notes: Garnet colour. Light fruity note but are well marked that of cinnamon and dried fruit
Alcohol: 14,5



FRASANE' IGT

Grapes: Nocera 100%
Vinification:
Tasting notes: A vigorous wine, full of color and refined. Vinted in purity, rubine color is consistent and very complex. The olfactory range is entirely centered on the mature red fruits and freshly blossomed flower. The olfactory test has a warm and persistent body.
Alcohol: 13



TOTO' CORDE IGT

Grapes: Nocera rosato
Vinification: steel
Tasting notes: Amber colour. Gradient floral fruits hints with apricot hints and rose petals
Alcohol: 12,5



CHAPEAUX IGT

Grapes: merlot 100%
Vinification: in stainless steel tanks
Tasting notes: garnet red colour, persistent and intense perume of red fruits, cherry, toasted and floreal.
Alcohol: 15%



MAGA SPUMANTE METODO CLASSICO

GRAPES: NOcera 100%
TASTING NOTES: Pink color, with slight onion colored reflections. The perlage is fine, balanced and persistent. The smell is slightly fruity while the flavour remains fresh, persistent, balanced and with a bitter note.
Alcohol: 13% vol.



OLIMPIA IGT

GRAPES: autoctone grapes blend
AGEING: in stainless steel vats
TASTING NOTES: straw yellow, persistent, intense and with floral scents.
Alcohol: 13,5% vol.