

TERRITORY

PRODUCTION AREA

Birgi and Spagnola areas, coastal strip north of Marsala

GRAPE VARIETY

Grillo

SOIL

Arid, scarcely fertile, siliceous-calcareous origin

ALTITUDE

Vineyards facing the sea near the beach

VINEYARD

Typical Marsala bush-trained vines, density of at least 5,000 plants per hectare

CLIMATE

Insular, with rainy winters and torrid summers beaten by hot African winds



Grillo

TASTING NOTES

COLOUR

Bright, old gold colour with topaz highlights

BOUQUET

Intense and airy, extremely fine, with slight hints of vanilla, burnt honey and toasted hazelnuts

FLAVOUR

Dry and smooth with hints of liquorice and almonds blended in a delicate and harmonious note of vanilla

BAGLIO FLORIO



TYPE

Fortified wine

CLASSIFICATION

Marsala D.O.C. (Designation of Controlled Origin)

HARVEST

By hand, advanced ripening, during the last week of September

VINIFICATION

Pressing of the grapes with a high sugar content to pass the precious substances found in the skins to the must. Fermentation at controlled temperature and blend of the resulting wine with wine distillate according to the Marsala Vergine tradition

MATURATION

More than 10 years in precious oak half-barriques with a capacity of 300 litres

AGEING

At least one year in bottle

ALCOHOL CONTENT

19.0% by vol

SUGAR CONTENT

Few grams per litre

SERVING TEMPERATURE

As aperitif 8° - 10°C. As meditation wine 12° - 14°C

FOOD PAIRINGS

Excellent aperitif, with appetizers of smoked fish or with medium-aged cheeses, like taleggio. Great, intense and extraordinarily persistent meditation wine

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

If preserved in cellars with suitable conditions, has no time limits

FORMAT

50 cl

1ST YEAR OF PRODUCTION

1979 harvest

CANTINE
FLORIO
1833