

## GRAPES AND TERRITORY

### GRAPE VARIETY

Grillo

### YEAR OF HARVEST

2015

### PRODUCTION AREA

The coastal strip of the municipality of Marsala and inland in the Province of Trapani

### SOIL

Medium-textured, dry and very sandy red soil

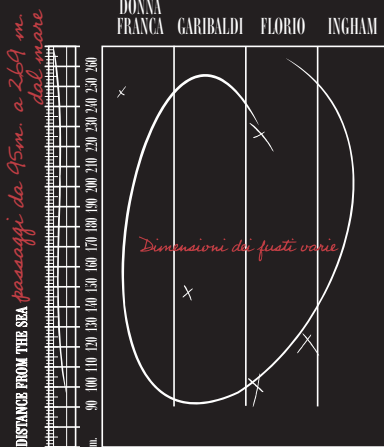
### VINEYARD

Bush-trained in the typical "alberello marsalese" method and/or low espalier trained, with a density of at least 4,000 plants per hectare

### CLIMATE

Insular with mild winters and very hot, dry summers, marked by strong winds

## GEOGRAPHY OF THE CELLARS



MARSALA SUPERIORE SECCO HAS EXPERIENCED THE ENTIRE CELLAR MOVING BETWEEN TRUNCATED-CONICAL VATS AND BARRELS OF DIFFERENT SIZES

## TASTING NOTES

### COLOUR

Amber

### BOUQUET

Elegant and light aromas of acacia honey and vanilla

### FLAVOUR

Clean and defined on the palate, with a dominant note of crusty bread

# MARSALA

SECCO

SUPERIORE

[SS1516]

### TYPE

Fortified Wine

### CLASSIFICATION

DOC Marsala Superiore Secco

### YEAR OF FORTIFICATION

2016

### HARVEST

Annual harvest, starting in mid-September, of over-ripened grapes that are left on the vine so that they become fully ripe and high in residual sugars and polyphenols

### VINIFICATION

Powerful extraction forces come into play through the use of the traditional wine press to create musts loaded with colour, high dry extracts and intense savoury marine notes. Fermentation in cement, marked by continuous micro-oxygenation, which carries on even after fermentation, preparing the wine for its encounter with alcohol, thus initiating the "process of producing Marsala DOC"

### FALLING IN LOVE

The encounter of wine, mistelle (grape must used to make DOC Marsala with the mutage technique, which involves the addition of ethyl alcohol derived from vines so that the fermentation process is stopped), cooked must and a small percentage of alcohol

### PERIOD AND PLACE OF AGEING

5 years. Marsala Superiore Secco, the result of a gypsy vision of ageing, reflecting the multifaceted faces of the Florio Wine Cellars. Four years spent on a pilgrimage through the aisles of the Baglio, in vats and barrels of different sizes

### ALCOHOL CONTENT

18% vol. (36 PROOF)

### SUGAR CONTENT

36 g/l

### ANGEL'S SHARE

6%

### SERVING TEMPERATURE

14° - 16°C

### FOOD PAIRINGS

Raw shrimp with oil and lemon zest, oyster

### STORAGE METHOD

In a cool place without excessive moisture or direct light

### LIFE

If stored in suitable cellars, this Marsala wine basically has no shelf life

### FORMAT

75 cl bottle

### NUMBER OF BOTTLES PRODUCED

13,833



CANTINE  
FLORIO  
1833