

GRAPES AND TERRITORY

GRAPE VARIETY

Grillo

YEAR OF HARVEST

2012

PRODUCTION AREA

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

SOIL

Red, dry and very sandy loam soil

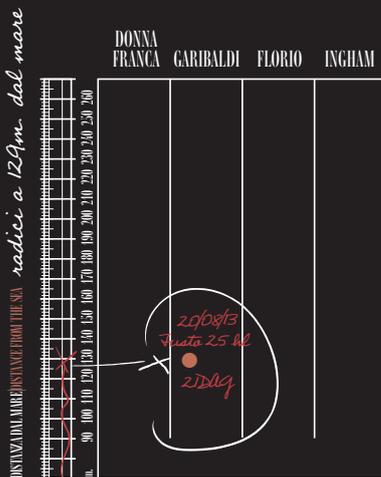
VINEYARD

Typical Marsala bush-trained and/or low espalier-trained vines, with a density of at least 4,000 vines per hectare

CLIMATE

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

GEOGRAPHY OF THE CELLARS



• MARSALA SUPERIORE SEMISECCO SINCE 08/20/2013 IT IS FOUND IN THE 25 HL 21DAG DRUM IN THE GARIBALDI CELLAR

TASTING NOTES

COLOUR

Amber

BOUQUET

Spicy notes with hints of leather, oak and Italian pastry cream on the nose

FLAVOUR

Rich and lingering, with a pleasant note of carob and dates

MARSALA

SEMISECCO

SUPERIORE RISERVA

[SR1713]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

YEAR OF FORTIFICATION

2013

HARVEST

Manual harvest, starting in mid-September, of grapes left to over-ripen on the vine in order to reach a high sugar content and a high concentration of polyphenols

VINIFICATION

Deeply coloured musts, rich in dry extracts and with intense savoury marine notes, are vigorously extracted using a traditional wine press. Fermentation takes place in cement tanks with continuous micro-oxygenation, also after fermentation, to prepare the wine before adding alcohol, thus initiating the Marsala DOC production process

FALLING IN LOVE

Wine is combined with cooked must, mistella (grape must used to make Marsala DOC with the mutage technique, which involves the addition of ethyl alcohol of wine origin to stop the fermentation process), and a small percentage of alcohol

PERIOD AND PLACE OF AGEING

9 years. With its unique and distinctive organoleptic qualities, this Marsala has been slowly aged, since 20 August 2013, at Cantina Garibaldi in 21 DAG oak casks

ALCOHOL CONTENT

19.5% vol. (39 PROOF)

SUGAR CONTENT

75 g/l

ANGEL'S SHARE

22%

SERVING TEMPERATURE

14° - 16°C

STORAGE METHOD

In a cool and dry place, away from direct light

LIFE

In ideal cellar conditions, this Marsala wine has a practically unlimited shelf life

FORMAT

75 cl bottle

NUMBER OF BOTTLES PRODUCED

2,940



CANTINA
FLORIO
1833