

## GRAPES AND TERRITORY

### GRAPE VARIETY

Grillo

### YEAR OF HARVEST

2006

### 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

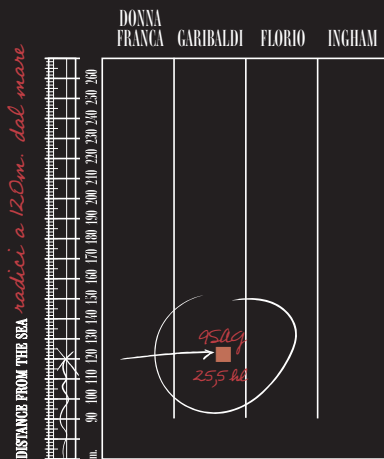
### VINEYARD

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 SEMISECCO  
AGED IN THE GARIBALDI CELLAR  
■ IN THE SINGULAR 25.5 HL BARREL 9SAG

## TASTING NOTES

### COLOUR

Amber

### BOUQUET

Notes of spices and pastry cream

### FLAVOUR

Dry, long and persistent tannins, complemented by a balanced sweetness

# MARSALA

## SEMISECCO

SUPERIORE RISERVA

[SR0207]

### TYPE

Fortified Wine

### CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

### YEAR OF FORTIFICATION

2007

### 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) and a small percentage of alcohol

### PERIOD AND PLACE OF AGEING

14 years. Resulting from a unique and timely approach to refinement, the SR0207 was born out of an urgent need to tell a story. The 9SAG barrel is evidence of an oenological peculiarity, created 120 metres from the sea, in a 14-year period of elevation

### ALCOHOL CONTENT

19% vol. (38 PROOF)

### SUGAR CONTENT

90 g/l

### ANGEL'S SHARE

29%

### SERVING TEMPERATURE

14° - 16°C

### FOOD PAIRINGS

Aged cheeses, avocado salad with oil, salt and lemon zest

### 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

3,533



CANTINE  
FLORIO  
1833