

## GRAPES AND TERRITORY

### GRAPE VARIETY

Grillo

### YEAR OF HARVEST

2003

### PRODUCTION AREA

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

### SOIL

Medium-textured, dry, and very sandy red soil

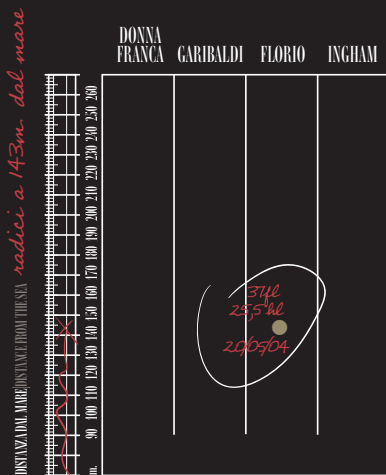
### VINEYARD

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 VERGINE  
REFINED FROM 20/05/2004  
IN A SINGLE 37FL 25.5 HL BARREL  
IN THE FLORIO CELLAR

## TASTING NOTES

### COLOUR

Golden

### BOUQUET

Spicy and vertical, it delights the nose with roasted peanut and cereal notes

### FLAVOUR

Long and vibrant tannins complemented by persistent savoury sensations

# MARSALA

## VERGINE

RISERVA

[VR0504]

### TYPE

Fortified Wine

### CLASSIFICATION

DOC Marsala Vergine Riserva

### YEAR OF FORTIFICATION

2004

### HARVEST

Manual 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 and a small percentage of ethyl alcohol derived from grapes

### PERIOD AND PLACE OF AGEING

18 years. Marsala Vergine, aged in a small oak cask for 18 years, has its roots in the Florio Winery, 143 metres from the sea

### ALCOHOL CONTENT

19% vol. (38 PROOF)

### SUGAR CONTENT

6 g/l, due to the presence of residual sugar in the wine

### ANGEL'S SHARE

33%

### SERVING TEMPERATURE

14° - 16°C

### FOOD PAIRINGS

Smoked fish, pickled capers

### 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 limits

### FORMAT

75 cl bottle

### NUMBER OF BOTTLES PRODUCED

2,533



CANTINA  
FLORIO  
1833