

TERRITORY

PRODUCTION AREA

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

GRAPE

White Grillo and Cataratto grapes

SOIL

Medium-textured, dry, and very sandy red soil

ALTITUDE

Vineyards grown at sea level and up to 300 metres above sea level

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



Grillo - Cataratto

TASTING NOTES

COLOUR

Amber

BOUQUET

Very harmonious with notes of vanilla

FLAVOUR

Dry, aromatic, with delicate notes of ripe fruit

MARSALA

SUPERIORE RISERVA SECCO

OVER 4



TYPE

Fortified wine

CLASSIFICATION

DOC Marsala Superiore Riserva Secco

HARVEST

Manual harvest, starting in mid-September

VINIFICATION

Pressing of grapes with high sugar content to transfer the precious substances contained in the skin to the must. Fermentation at controlled temperature and preparation of the tannin by adding mistelle (unfermented grape juice and alcohol), cooked must, and alcohol from fermented grapes

AGEING

At least 4 years in oak barrels and vats of different capacity

ALCOHOL CONTENT

18.5% vol.

SUGAR CONTENT

35 g/l

SERVING TEMPERATURE

Chilled 8-10 °C or at the end of the meal 14-16 °C

FOOD PAIRINGS

Excellent to start and end a meal, paired with soft cheese and sweet biscuits. Perfect to prepare classic cocktails as well as new more contemporary mixes

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

CANTINE

FLORIO
1833