

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

Bright amber with topaz highlights

BOUQUET

Intense with distinctive notes of dates and ripe apricots

FLAVOUR

Warm, soft and velvety, with an elegant aftertaste of honey and liquorice



MARSALA

SUPERIORE RISERVA SEMISECCO

OVER 4

TYPE

Fortified wine

CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

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

19% vol.

SUGAR CONTENT

75 g/l

SERVING TEMPERATURE

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

FOOD PAIRINGS

Amazing at the start of the meal, even served chilled with blue and semi-mature cheeses. Ideal with dessert at the end of a meal. 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