



○ Florio Wine Cellars, Marsala (TP)

# FLORIO

## Vino

*Stormy seas punctuated by time, brightening the blue with changing hints of white*

### TO BEGIN AT THE BEGINNING... GRAPES

The sun-drenched vineyards of western Sicily experience a special bond with the sea, to the extent that there could be said to be only a visual boundary between the vines and the water. The art of maritime viticulture gives a voice to work on the plants to build up sugar content and to fully ripen the fruit in all its constituent elements, from the stalk to the seeds and the peel. The sensorial journey towards a future wine with a “developmental” character is marked by the courage to take risks from the vineyard onwards, based on the need to create a grape with a mature heritage of polyphenols.

### THE INTIMACY OF OUR WORK IN THE FLORIO CELLARS... WINEMAKING

The winemaking at Vino Florio speaks of powerful extraction forces, of the use of the traditional wine press to create musts loaded with colour, high dry extracts and intense savoury marine notes. Appropriating the spirit of the grape is paramount, followed by giving a voice to fermentation in concrete, punctuated by irregular oxygenations cadenced by the attentiveness of the winemaker. The upshot is a rich, savoury wine with high alcohol content and the intense aroma of flower-filled fields and the sea.

### THE JOYS OF SHARING... TIME

Time plays a vital role in the creation of Florio wine. The time it takes to ripen the grapes, to press them, to age them “on the lees” and in concrete tanks, to fall in love.

### FLORIO’S FIRST DEVELOPMENTAL ACT IS... WINE

Unfiltered white wine in constant sensorial development, according to time, space and your state of mind. These days, it speaks of a vibrant yellow, intoxicated by orange blossom and jasmine.

### ALCOHOL CONTENT

15% by volume

### NUMBER OF BOTTLES PRODUCED

Shared in an initial release of 13.000 bottles of 75 cl

CANTINE  
  
**FLORIO**  
 1833