

## TERRITORY

### PRODUCTION AREA

The coastal strip of the municipality of Marsala and inland in the province of Trapani

### GRAPE VARIETY

Grillo, Catarratto and Inzolia grapes suitable for making Marsala DOC wine

### SOIL

Dry red soils, known as 'sciare'

### VINEYARD

Typical Marsala bush-trained vines

### CLIMATE

Insular climate with mild winters, very hot, dry summers and strong winds



Grillo - Catarratto - Inzolia

## TASTING NOTES

### COLOUR

Shiny amber colour with topaz hues

### BOUQUET

Intense with aromas of oak wood, liquorice and dried fruit

### FLAVOUR

Smooth, reminiscent of dried and roasted fruit



# RISERVE STORICHE

## FLORIO ROOTS

### Marsala Superiore Riserva Ambra Secco 1944

#### TYPE

Fortified Wine

#### CLASSIFICATION

DOC Marsala Superiore Riserva Secco

#### YEAR OF HARVEST

1943

#### YEAR OF FORTIFICATION

1944

#### HARVEST

Manual harvest, starting in mid-September, of grapes left to over-ripen on the vine in order to reach a high sugar content and a high concentration of polyphenols

#### VINIFICATION

Deeply coloured musts, rich in dry extracts and with intense savoury marine notes, are vigorously extracted using a traditional wine press. Fermentation takes place in cement tanks with continuous micro-oxygenation, also after fermentation, to prepare the wine before adding alcohol, thus initiating the Marsala DOC production process

#### 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), cooked must and a small percentage of alcohol

#### AGEING

55 years in oak barrels

#### ALCOHOL CONTENT

19.7% alc./vol.

#### SUGAR CONTENT

39 g/l

#### SERVING TEMPERATURE

14° - 16°C

#### STORAGE METHOD

In a cool and dry place, away from direct light

#### DURATION

In ideal cellar conditions, this Marsala wine has a practically unlimited shelf life

#### FORMATS

37.5 cl bottle

CANTINE  
**FLORIO**  
1833