

TERRITORY

PRODUCTION AREA

Birgi and Spagnola districts in the coastal strip north of the municipality of Marsala

GRAPE VARIETY

Grillo grapes with loosely packed bunches, suitable for making Marsala DOC

SOIL

Near the Stagnone Islands, where winds and the saltiness of the sea enriched the grapes used to make this Reserve wine

VINEYARD

Typical Marsala bush-trained vines

CLIMATE

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



Grillo

TASTING NOTES

COLOUR

Bright golden yellow

BOUQUET

Intense and highly complex. Subtle aromas of bitter almond, burnt honey and spices

FLAVOUR

Dry and full-flavoured, with an aristocratic undertone of liquorice root



RISERVE STORICHE

FLORIO ROOTS

Marsala Vergine Riserva Oro 1963

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Vergine Riserva

YEAR OF HARVEST

1962

YEAR OF FORTIFICATION

1963

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

A small percentage of ethyl alcohol derived from the vines is added to the wine

AGEING

39 years in oak vats

ALCOHOL CONTENT

19.6% alc./vol.

SUGAR CONTENT

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

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