

GRAPES AND TERRITORY

PRODUCTION AREA

Coastal strip of the town of Marsala and hinterland of the province of Trapani

GRAPE VARIETY

Grillo

SOIL

Medium-textured, dry, and very sandy red soil

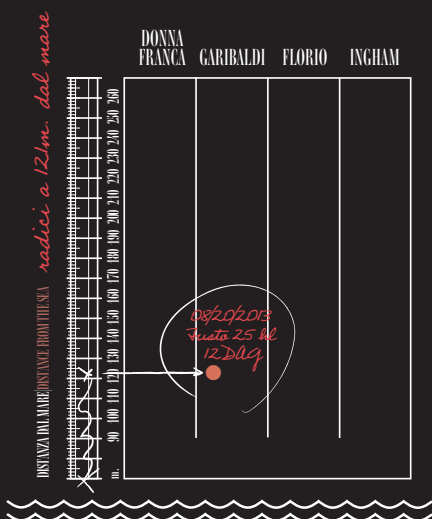
VINEYARD

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

GEOGRAPHY OF THE CELLARS



- MARSALA SUPERIORE SEMISECCO REFINED FROM 08/20/2013 IN 25 HL 12DAG OAK BARREL IN THE GARIBALDI CELLAR

TASTING NOTES

COLOUR

Amber

BOUQUET

Vanilla notes, slightly spicy, with hints of raisins and honey

FLAVOUR

Rich in flavours, dried figs, dates, toasted nougat

MARSALA

SEMISECCO

SUPERIORE RISERVA

[SR1713]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

YEAR OF HARVEST

2012

YEAR OF FORTIFICATION

2013

HARVEST

By hand, at advanced ripening, after the 20th of September

VINIFICATION

Pressing of the grapes with a high sugar content to pass the precious substances found in the skins to the must. Fermentation at controlled temperature and blend of the resulting wine with fortified must, cooked must and wine-branding

FALLING IN LOVE

Encounter between wine, cooked must, mistella (grape must suitable to give Marsala DOC to which fermentation was blocked by adding ethyl alcohol of wine origin) and a small percentage of alcohol

PERIOD AND PLACE OF AGEING

Marsala Superiore Riserva Semisecco is from 20/08/2013 in the 12DAG barrel, in the Cantine Garibaldi 121 meters from the sea

ALCOHOL CONTENT

19.5% vol. (39 PROOF)

SUGAR CONTENT

75 g/l

ANGEL'S SHARE

22%

SERVING TEMPERATURE

14° - 16°C

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

If preserved in cellars with suitable conditions, has no time limits

FORMAT

75 cl bottle

NUMBER OF BOTTLES PRODUCED

3,080



CANTINE
FLORIO
1833