

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

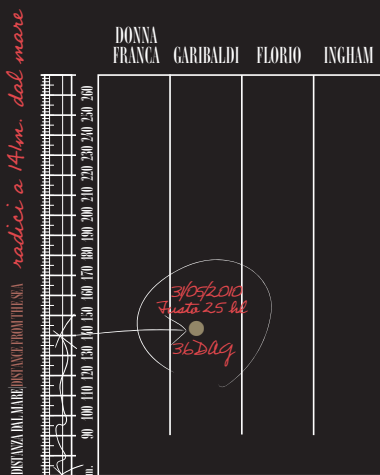
VINEYARD

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 VERGINE
REFINED FROM 05/31/2010
IN 25 HL 36DAG OAK BARREL
IN THE GARIBALDI CELLAR

TASTING NOTES

COLOUR

Gold

BOUQUET

Fresh, gives the nose sour-marine odors, hints of broom and yellow flowers, and slight sensation of fermented grains

FLAVOUR

Vibrant, dry and extra savory, with vertical tannin

MARSALA

VERGINE

RISERVA

[VR0510]



TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Vergine Riserva

YEAR OF HARVEST

2009

YEAR OF FORTIFICATION

2010

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-brandy

FALLING IN LOVE

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

PERIOD AND PLACE OF AGEING

Marsala Vergine Riserva has been aged in a single barrel, 36 DAG, since 5/31/2010 in the Garibaldi Cellar, 141 meters from the sea

ALCOHOL CONTENT

19,5% vol. (39 PROOF)

SUGAR CONTENT

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

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

2,940

CANTINE
FLORIO
1833