

## 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

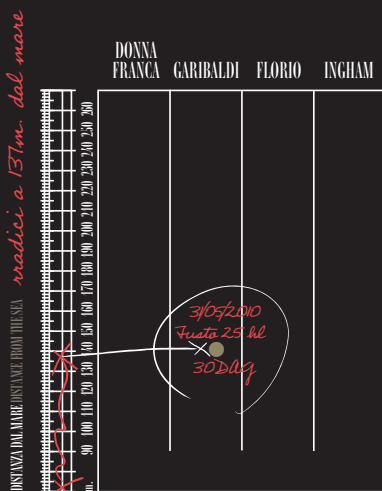
### VINEYARD

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, 30DAG OAK BARREL  
IN THE GARIBALDI CELLAR

## TASTING NOTES

### COLOUR

Gold

### BOUQUET

Vibrant. It gives the nose yellow flowers with a light sensation of fermented cereals.

### FLAVOUR

Dry, fresh with a high flavor

# MARSALA

## VERGINE

RISERVA

[VR0510]

30 DAG

### 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, 30 DAG, since 5/31/2010 in the Garibaldi Cellar, 137 meters from the sea

### ALCOHOL CONTENT

19% vol. (38 PROOF)

### SUGAR CONTENT

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

### ANGEL'S SHARE

23%

### 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

2,800



CANTINE  
FLORIO  
1833