### **GRAPES AND TERRITORY**

### **PRODUCTION AREA**

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

## **GRAPE VARIETY**

Grillo and Catarratto

### SOIL

Medium-textured, dry, and very sandy red soil

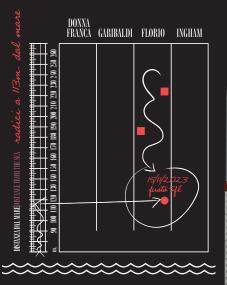
### VINEYARD

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**



REFINED IN AGED VATS AND 500 LT. BARRELS. INCE 15/11/2023 IT IS FOUND IN THE BARREL SPI. N THE FLORIO CELLAR

### TASTING NOTES

COLOUR Amber

### BOUQUET

Reminiscent of grape juice, with notes of fresh fruit and honey

### FLAVOUR

Soft tannin, balanced sweetness, reminiscent of honey, dates and quince



UNIVELENZIONE IN BOTTI DI ROVERE 5 YEARS MATURED IN OAK (1955) MARSALA SUPERIORE DOLCE | MARSALA SUPERIORE DOLCE = AFFINATO IN TINI VISSUTI REFINED IN AGED VATS E FUSTI DA 500 LT. AND 500 LT. BARRELS. BUL 15/11/2023 BI TROVA NEL FUSTO SPL SINCE 15/11/2023 BI TROVA NEL FUSTO SPL NELLA CANTINA FLORIO BARREL SFL IN THE FLORIO CELLAR MGEL. INDICE DI VALORE Bottiglia Bottle 8328 2 SHARE 8 SHARE



# MARSALA DOLCE SUPERIORE [SD0718] -

Fortified Wine **CLASSIFICATION** DOC Marsala Superiore Dolce YEAR OF HARVEST

YEAR O FORTIFICATION

# 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

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 Dolce has experienced a journey of barrels lived 500-liter drums. Since 11/15/23 it has been in the 5FL barrel, in the Florio Cellar 113 meters from the sea

ALCOHOL CONTENT 18% vol. (36 PROOF) SUGAR CONTENT

105 g/l

**ANGEL'S SHARE** 

# 8%

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 3.430

