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

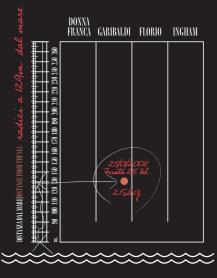
VINEYARD

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



MARSALA SUPERIORE SEMISECCO REFINED FROM 01/25/2008 IN 25 HL 218AG OAK BARREL CARIBALDI CRLLAR

TASTING NOTES

COLOUR Amber

BOUQUET

Quince with carob smells and chestnut honey

FLAVOUR

A long coastal journey, dry tannin, long and lingering, the right sweetness of nature, dried figs, vanilla with small bitter sensations on the palate





TYPE

Fortified Wine **CLASSIFICATION** DOC Marsala Superiore Riserva Semisecco YEAR OF HARVEST 2007

YEAR O FORTIFICATION 2008

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 Riserva Semisecco which as of 01/25/2008 has known only the 21 SAG barrel in the Garibaldi Cellar, 129 meters from the sea.

ALCOHOL CONTENT 19% vol. (38 PROOF)

SUGAR CONTENT

90 g/l

ANGEL'S SHARE 27%

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 2.870

