

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

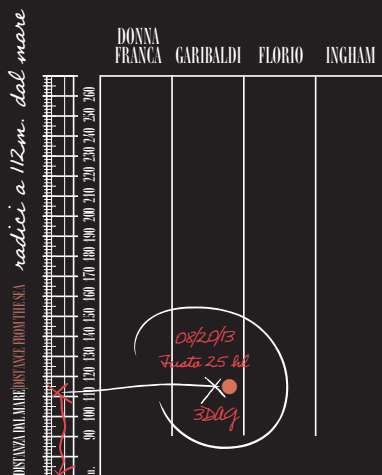
VINEYARD

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 3DAG OAK BARREL
IN THE GARIBALDI CELLAR

TASTING NOTES

COLOUR

Amber

BOUQUET

Sweet but balanced notes of caramelised fruit and vanilla.

FLAVOUR

Rich palate and fine, elegant tannin. It surprises with notes of toasted nougat and dried figs.

MARSALA

SEMISECCO

SUPERIORE RISERVA

[SR1713]

3 DAG



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

11 years. Marsala Superiore Riserva Semisecco is from 20/08/2013 in the 3DAG barrel, in the Cantine Garibaldi 112 meters from the sea

ALCOHOL CONTENT

19% vol. (38 PROOF)

SUGAR CONTENT

75 g/l

ANGEL'S SHARE

24%

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

2,730

CANTINE
FLORIO
1833