

## GRAPES AND TERRITORY

### GRAPE VARIETY

Grillo

### YEAR OF HARVEST

2008

### PRODUCTION AREA

The coastal strip and inland of the municipality of Marsala, in the Province of Trapani

### 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 JUNE 2009  
IN 25HL 11SBG E 13SBG OAK BARRELS  
IN THE GARIBALDI CELLAR

## TASTING NOTES

### COLOUR

Gold yellow.

### BOUQUET

Fresh and vibrant. Floral notes of caper and broom.

### FLAVOUR

Dry, persistent and extra savoury palate.

# MARSALA

## VERGINE

RISERVA

[VR1609]

### TYPE

Fortified Wine

### CLASSIFICATION

DOC Marsala Vergine Riserva

### YEAR OF HARVEST

2008

### YEAR OF FORTIFICATION

2009

### HARVEST

Starting in mid-September, of over-ripened grapes that are left on the vine so that they become fully ripe and high in residual sugars and polyphenols

### VINIFICATION

Powerful extraction forces come into play through the use of the traditional wine press to create musts loaded with colour, high dry extracts and intense savoury marine notes. Fermentation in cement, marked by continuous micro-oxygenation, which carries on even after fermentation, preparing the wine for its encounter with alcohol, thus initiating the "process of producing Marsala DOC"

### FALLING IN LOVE

The encounter of wine, mistelle (grape must used to make DOC Marsala with the mutage technique, which involves the addition of ethyl alcohol derived from vines so that the fermentation process is stopped), cooked must and a small percentage of alcohol

### PERIOD AND PLACE OF AGEING

15 years. Marsala Vergine has been refined since June 2009 in 11 SBG and 13 SBG 25hl barrels in the Cantina Garibaldi which has roots 172m 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

18%

### SERVING TEMPERATURE

14° - 16°C

### STORAGE METHOD

In a cool place without excessive moisture or direct light

### LIFE

If stored in suitable cellars, this Marsala wine basically has no shelf life limits

### FORMAT

75 cl bottle

### NUMBER OF BOTTLES PRODUCED

5.880



CANTINA  
FLORIO  
1833