

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

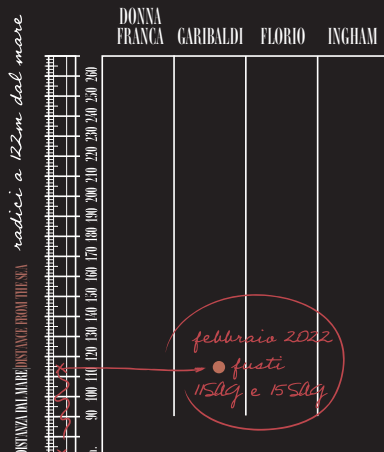
VINEYARD

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

GEOGRAFIA DELLE CANTINE



MARSALA SUPERIORE SEMISECCO
HA CONOSCIUTO UN PERCORSO
DI CARATELLI DA 225 LT VISSUTI
DA FEBBRAIO 2022 SI TROVA
NEI FUSTI 11SAG E 15SAG

TASTING NOTES

COLOUR

Amber

BOUQUET

Notes of vanilla bean, morello cherry in alcohol and peanut butter

FLAVOUR

On the palate the velvety tannin enhances the notes of raisins, candied fruit and roasted coffee.

MARSALA

SEMISECCO

SUPERIORE RISERVA

[SR1714]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

YEAR OF FORTIFICATION

2017

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-brand

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

8 years. Marsala Superiore Riserva Semisecco has known a path of 225-liter kegs lived and as of February 2022 is in kegs 11 SAG and 15 SAG rooted 122 mt from the sea.

ALCOHOL CONTENT

19,5% vol. (38 PROOF)

SUGAR CONTENT

80 g/l

ANGEL'S SHARE

23%

SERVING TEMPERATURE

14° - 16°C

FOOD PAIRINGS

Blue cheeses such as Gorgonzola, dried fruit

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

6.440



CANTINE
FLORIO
1833