

TERRITORY

PRODUCTION AREA

Along the Marsala coastline

GRAPE VARIETY

Grillo

SOIL

Not very fertile, siliceous and rich with red earth, with surface aquifer

ALTITUDE

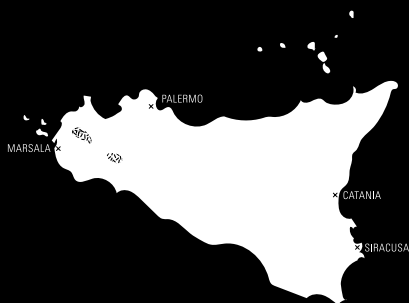
Coast less than 50 metres above sea level

VINEYARD

Typical Marsala bush-trained vines with density of at least 5,000 plants per hectare

CLIMATE

Island, with rainy, mild winters and hot, dry summers



Grillo

TASTING NOTES

COLOUR

Amber with brilliant topaz highlights

BOUQUET

Intense, a chorus of spicy notes, with scents of candied fruit (citrus peel), nutmeg, cloves, cocoa, a hint of tobacco and a toasted almond finish

FLAVOUR

Imposing on the palate, excellent minerality, great length and persistence, with stewed fruit notes, slight bitterness of liquorice root and hints of burnt honey

AEGUSA

2001



TYPE

Fortified wine

CLASSIFICATION

Marsala D.O.C. (Controlled Designation of Origin)

HARVEST

By hand, when fully ripe in late September

VINIFICATION

Pressing of the grapes with high sugar content to pass the precious substances contained in the skins to the must. Fermentation and blend of resulting wine with mistelle, boiled must and wine distillate

MATURATION

14 years in old 300 litre oak barrels

AGEING

From February 2015 in the bottle at controlled temperature

ALCOHOL CONTENT

19 %vol.

SUGAR CONTENT

95 g/l

SERVING TEMPERATURE

15° C

NUMBER OF BOTTLES

2,000

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

If stored in a suitable cellar, it has practically no time limit



FLORIO

DUCA DI SALAPARUTA

CANTINE
FLORIO