

## TERRITORY

### PRODUCTION AREA

Birgi and Spagnola areas, coastal strip north of Marsala

### GRAPE VARIETY

Grillo

### SOIL

Arid, scarcely fertile, siliceous-calcareous origin

### ALTITUDE

Vineyards facing the sea near the beach

### VINEYARD

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

### CLIMATE

Insular, with rainy winters and torrid summers beaten by hot African winds



Grillo

## TASTING NOTES

### COLOUR

Bright, old gold colour with topaz highlights

### BOUQUET

Intense and airy, extremely fine, with slight hints of vanilla, burnt honey and toasted hazelnuts

### FLAVOUR

Dry and smooth with hints of liquorice and almonds blended in a delicate and harmonious note of vanilla

# BAGLIO FLORIO



### TYPE

Fortified wine

### CLASSIFICATION

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

### HARVEST

By hand, advanced ripening, during the last week 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 wine distillate according to the Marsala Vergine tradition

### MATURATION

More than 10 years in precious oak half-barriques with a capacity of 300 litres

### AGEING

At least one year in bottle

### ALCOHOL CONTENT

19.0 % vol.

### SUGAR CONTENT

Few grams per litre

### SERVING TEMPERATURE

As aperitif 8° - 10° C. As meditation wine 12° - 14° C

### FOOD PAIRINGS

Excellent aperitif, with appetizers of smoked fish or with medium-aged cheeses, like taleggio. Great, intense and extraordinarily persistent meditation wine

### 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

50 cl

### 1ST YEAR OF PRODUCTION

1979 harvest



FLORIO

DUCA DI SALAPARUTA

CANTINE  
FLORIO