

TERRITORY

PRODUCTION AREA

Coastal strip in the Petrosino area

GRAPE VARIETY

Grillo

SOIL

Scarcely fertile, siliceous, rich with "red earth" with ground water tables

ALTITUDE

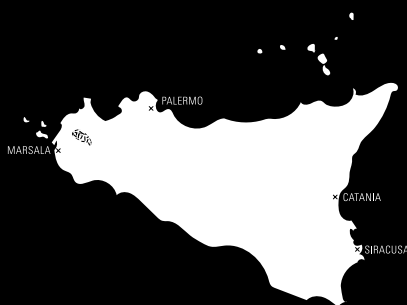
Coastline less than 50 metres above sea level

VINEYARD

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

CLIMATE

Insular, with mild, rainy winters, and very hot and dry summers



Grillo

TASTING NOTES

COLOUR

Brilliant topaz with intense amber flashes

BOUQUET

Intense, complex, distinct traces of apricot syrup and dates, with a wide range of spices

FLAVOUR

Full, warm, soft velvety with an elegant vanilla base. Clear traces of spices and candied fruit, with a caramel finish and bitter almonds

DONNA FRANCA



TYPE

Fortified wine

CLASSIFICATION

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

HARVEST

By hand, advanced ripening, in the second and third weeks of September

VINIFICATION

Pressing of the grapes with a high sugar content, and contact with the skins for around 12 hours. Firm pressing to pass the precious substances found in the skins to the must. Slow fermentation and, in spring, blend of the resulting wine with fortified must, cooked must and wine-brandy

MATURATION

Blend of marsala aged from 15 to 30 years in oak barrels

AGEING

At least 6 months in bottle

ALCOHOL CONTENT

19.0 % vol.

SUGAR CONTENT

93g/l

SERVING TEMPERATURE

As aperitif 12° - 14° C. As dessert wine and as meditation wine 15° - 16° C

FOOD PAIRINGS

Elegant dessert wine and meditative 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

2007 harvest. Evolution of the "Aegusa Reserve", born in '800



FLORIO

DUCA DI SALAPARUTA

CANTINE
FLORIO