

## TERRITORY

### PRODUCTION AREA

Coastal strip of the towns of Marsala, Petrosino and hinterland of the province of Trapani

### GRAPE VARIETY

Grillo

### SOIL

Scarcely fertile, siliceous, rich in "red soils", surface water table

### ALTITUDE

Coastal area, less than 50 metres above sea level

### VINEYARD

Typical Marsala bush-trained vines with 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

Bright amber colour with topaz highlights

### BOUQUET

Marked with clear scents of dates, apricots and stewed prunes

### FLAVOUR

Full, warm, smooth and velvety with a fine finish of dried fruit



# TARGA

### TYPE

Fortified wine

### CLASSIFICATION

DOC Marsala

### HARVEST

By hand, advanced ripening, during the 2nd and 3rd 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 fortified must, cooked must and wine-brandy

### MATURATION

At least 7 years in oak barrels with a capacity of 1,800 litres and then refined for more than a year in ancient 300-litre barrels

### AGEING

At least 2 months in bottle

### ALCOHOL CONTENT

19.0 % vol.

### SUGAR CONTENT

70 g/l

### SERVING TEMPERATURE

As aperitif 10° C. As dessert wine and as meditation wine 16° - 18° C

### FOOD PAIRINGS

Excellent as aperitif with blue-veined cheeses like gorgonzola. Perfect as meditation wine and with desserts like dry pastries, 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

50 cl

### 1ST YEAR OF PRODUCTION

1982 harvest; evolution of the O.G.S. Reserve (Old Golden Syracuse) created in the '800



FLORIO

DUCA DI SALAPARUTA

CANTINE  
FLORIO