

BAGLIO FLORIO

CANTINE
FLORIO
1833

PRODUCTION AREA - Birgi and Spagnola areas, coastal strip north of Marsala.

GRAPE VARIETY - Grillo.

TYPE - Fortified wine.

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

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.

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.

AGEING - More than 10 years in precious oak half-barriques with a capacity of 300 liters. At least one year in bottle.

TASTING NOTE

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.

ALCOHOL CONTENT - 19,0 % vol.

SUGAR CONTENT - Few grams per liter.

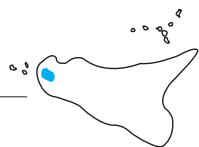
SERVING TEMPERATURE - As aperitif 8° - 10° C. As meditation wine 12° - 14° C.

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

STORAGE - Cool (13° - 15° C.) place, not moist, away from direct light.

LIFE - If preserved in cellars with suitable conditions, has no time limits.

1ST YEAR OF PRODUCTION - 1979 harvest.



■ Grillo

