

# TARGA RISERVA

CANTINE  
**FLORIO**  
1833

PRODUCTION AREA - Coastal strip of the towns of Marsala, Petrosino and hinterland of the province of Trapani.

GRAPE VARIETY - Grillo.

TYPE - Fortified wine.

CLASSIFICATION - DOC Marsala.

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

ALTITUDE - Coastal area, less than 50 meters 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.

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.

AGEING - At least 7 years in oak barrels with a capacity of 1,800 liters and then refined for more than a year in ancient 300-liter barrels. At least 6 months in bottle.

## TASTING NOTE

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.

ALCOHOL CONTENT - 19,0 %.

SUGAR CONTENT - 70 g/l.

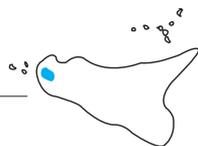
SERVING TEMPERATURE - As aperitif 10° C. As dessert wine and as meditation wine 16° - 18° C.

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

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

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

1<sup>ST</sup> YEAR OF PRODUCTION - 1982 harvest; evolution of the O.G.S. Reserve (Old Golden Syracuse) created in the '800.



■ Grillo

