TERRE ARSE

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 with 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 - At least 8 years in ancient oak barrels with a capacity 1,800 liters. At least 6 months in bottle.

TASTING NOTE
Colour - old gold with golden highlights.
Bouquet - extremely fine with scents of bitter almonds and burnt honey.
Flavour - dry, balanced with a finish of vanilla and liquorice roots.

ALCOHOL CONTENT - 19,0 % vol.

SUGAR CONTENT - Few grams per liter.

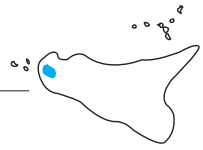
SERVING TEMPERATURE - As aperitif 8° - 10° C. As meditation wine 12° - 14° C.

RECOMMENDED WITH - Fine and eclectic Marsala, excellent aperitif with smoked fish, fish eggs and hard cheeses, like Parmigiano. Great meditation wine. Special with fish cous cous.

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 - 1981 harvest.



Grillo