

GRAPES AND TERRITORY

GRAPE VARIETY

White grapes for DOC Marsala

YEAR OF HARVEST

1997

PRODUCTION AREA

The coastal strip of the municipality of Marsala and inland in the Province of Trapani

SOIL

Medium-textured, dry and very sandy red soil

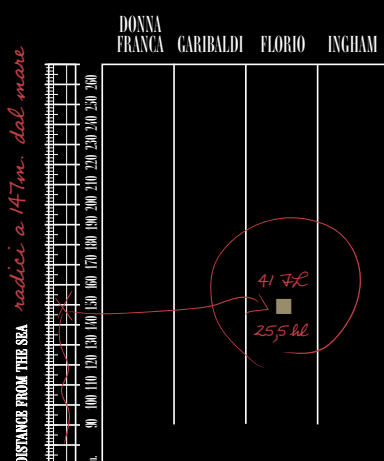
VINEYARD

Bush-trained in the typical "alberello marsalese" method and/or low espalier trained, with a density of at least 4,000 plants per hectare

CLIMATE

Insular with mild winters and very hot, dry summers, marked by strong winds

GEOGRAPHY OF THE CELLARS



MARSALA VERGINE
HAS BEEN REFINING SINCE 07/10/1998 IN THE 16 HL
AGED BARRELS FROM 537 TO 542
FROM 06/19/2016
■ IT IS STORED IN THE 25.5 HL OAK BARREL 41FL

TASTING NOTES

COLOUR

Golden with red tinges

BOUQUET

Evolving notes of menthol, black tea and liquorice

FLAVOUR

It offers chestnut honey, root and extraordinary persistence on the palate

MARSALA

VERGINE

RISERVA

[VR1898]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Vergine Riserva

YEAR OF FORTIFICATION

1998

HARVEST

Annual harvest, starting in mid-September, of over-ripened grapes that are left on the vine so that they become fully ripe and high in residual sugars and polyphenols

VINIFICATION

Powerful extraction forces come into play through the use of the traditional wine press to create musts loaded with colour, high dry extracts and intense savoury marine notes. Fermentation in cement, marked by continuous micro-oxygenation, which carries on even after fermentation, preparing the wine for its encounter with alcohol, thus initiating the "process of producing Marsala DOC"

FALLING IN LOVE

The encounter of wine and a small percentage of ethyl alcohol derived from grapes

PERIOD AND PLACE OF AGEING

23 years. A refined liquid creation, it tells the story of its sweet sailing journey in the Cantine Florio at the mercy of time. The 41 FL tun has its roots at 51.5 metres in the 168-metre-long Florio Wine Cellars, 147 metres from the sea

ALCOHOL CONTENT

19% vol. (38 PROOF)

SUGAR CONTENT

13 g/l, due to the presence of residual sugar in the wine

ANGEL'S SHARE

41%

SERVING TEMPERATURE

14° - 16°C

FOOD PAIRINGS

Perfect as meditation wine

STORAGE METHOD

In a cool place without excessive moisture or direct light

LIFE

If stored in suitable cellars, this Marsala wine basically has no shelf life

FORMAT

75 cl bottle

NUMBER OF BOTTLES PRODUCED

900

