MARSALA
VERGINE
RISERVA
[VR1003]

GRAPES AND TERRITORY

GRAPE VARIETY
Grillo

YEAR OF HARVEST
2002

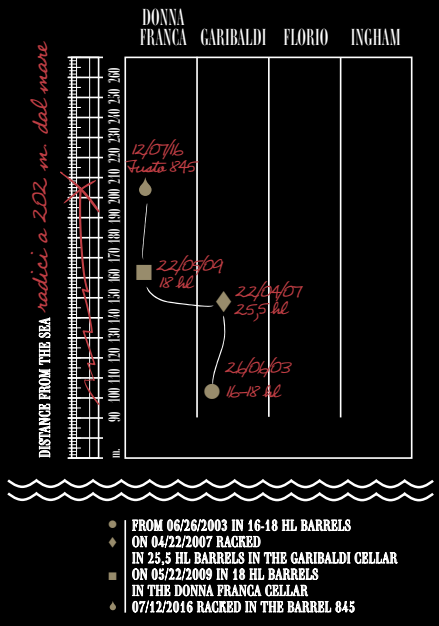
PRODUCTION AREA
The coastal strip of the municipality of Marsala and inland in the Province of Trapani

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



- FROM 06/26/2003 IN 16-18 HL BARRELS
- ON 04/22/2007 RACKED IN 25,5 HL BARRELS IN THE GARIBALDI CELLAR
- ON 05/22/2009 IN 18 HL BARRELS IN THE DONNA FRANCA CELLAR
- 07/12/2016 RACKED IN THE BARREL 845

TASTING NOTES

COLOUR
Golden yellow

BOUQUET
Hints of peanuts and grains on the nose

FLAVOUR
Long tannins that delight the palate

TYPE
Fortified Wine

CLASSIFICATION
DOC Marsala Vergine Riserva

YEAR O FORTIFICATION
2003

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
18 years. Marsala with elegant organoleptic qualities, reflecting a clear oenological vision of space in the Wine Cellars, has been slowly moving in barrels of different shapes and sizes

ALCOHOL CONTENT
19% vol. (38 PROOF)

SUGAR CONTENT
10 g/l, due to the presence of residual sugar in the wine

ANGEL'S SHARE
35%

SERVING TEMPERATURE
14° - 16°C

FOOD PAIRINGS
Smoked fish, pickled capers

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

CORVO FLORIO
DUCA DI SALAPARUTA

CANTINE FLORIO 1833