

GRAPES AND TERRITORY

GRAPE VARIETY

Grillo

YEAR OF HARVEST

2015

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

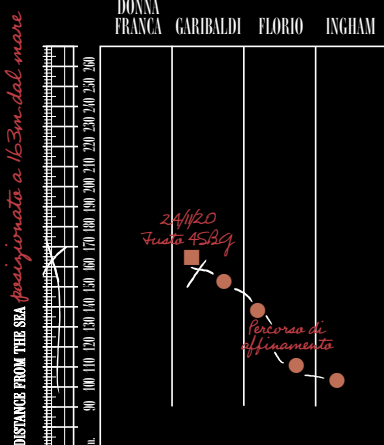
VINEYARD

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



DISTANCE FROM THE SEA *passionato a 153m dal mare*

- MARSALA SUPERIORE SEMISECCO REFINING PROCESS IN BARRIQUES
- SINCE 11/24/2020 IS FOUND IN THE BARREL 4SBG

TASTING NOTES

COLOUR

Amber with red tinges

BOUQUET

Vanilla pods and leather fill the nose

FLAVOUR

The palate is infused with sweet and natural richness

MARSALA

SEMISECCO

SUPERIORE RISERVA

[SR2715]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

YEAR OF FORTIFICATION

2015

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, mistelle (grape must used to make DOC Marsala with the mutage technique, which involves the addition of ethyl alcohol derived from vines so that the fermentation process is stopped), cooked must and a small percentage of alcohol

PERIOD AND PLACE OF AGEING

6 years. A simple and elegant organoleptic composition gives voice to this Marsala, the product of a slow refinement process that has cradled it from barriques to the 4SBG oak tuns in the Cantina Garibaldi

ALCOHOL CONTENT

19% vol. (38 PROOF)

SUGAR CONTENT

80 g/l

ANGEL'S SHARE

18%

SERVING TEMPERATURE

14° - 16°C

FOOD PAIRINGS

Blue cheeses such as Gorgonzola, dried fruit

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

3,533

