

## GRAPES AND TERRITORY

### GRAPE VARIETY

Grillo

### YEAR OF HARVEST

2007

### 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

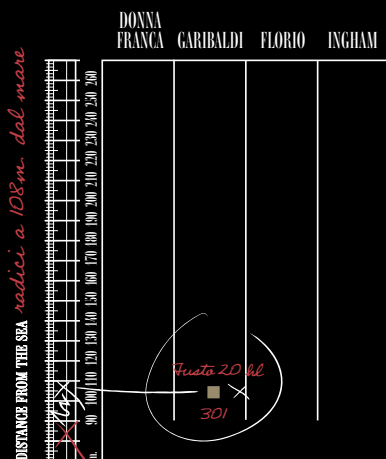
### VINEYARD

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 REFINED  
IN 20 HL 301 OAK BARREL  
IN THE GARIBALDI CELLAR

## TASTING NOTES

### COLOUR

Golden yellow

### BOUQUET

Fresh and vibrant, it offers Mediterranean scents with notes of broom flowers and jasmine on the nose

### FLAVOUR

Reflecting a brackish environment characterised by a high level of humidity, it reveals a "marine" organoleptic qualities, with persistent savoury and crunchy sensations on the palate

# MARSALA

## VERGINE

RISERVA

[VR0308]

### TYPE

Fortified Wine

### CLASSIFICATION

DOC Marsala Vergine Riserva

### YEAR OF FORTIFICATION

2008

### 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

13 years. Marsala Vergine, aged in a small oak cask for 13 years, has its roots in the Cantina Garibaldi, 108 metres from the sea

### ALCOHOL CONTENT

18.5% vol. (37 PROOF)

### SUGAR CONTENT

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

### ANGEL'S SHARE

19%

### SERVING TEMPERATURE

14° - 16°C

### FOOD PAIRINGS

Focaccia bread with butter and anchovies, bruschetta with tomato and bottarga, aged cheeses

### 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

2,733

