

TERRITORY

PRODUCTION AREA

Coastal strip of Marsala and lands within the province of Trapani

GRAPE

Grillo and Cataratto white varieties

SOIL

Red, dry and rich sandy soil

ALTITUDE

Vineyards grown at sea level and up to 300 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with 5,000 plants per hectare

CLIMATE

Insular with mild winters and very hot, dry summers



Grillo - Cataratto

TASTING NOTES

COLOUR

Bright and intense amber

BOUQUET

Hints of ripe grapes and vanilla

FLAVOUR

Warm and rounded, with an elegant finish of dried fruit, dates and grapes in alcohol



VECCHIOFLORIO

SWEET

TYPE

Fortified wine

CLASSIFICATION

DOC Marsala Superiore

HARVEST

The grapes are harvested when fully ripe, usually around 10 September

VINIFICATION

Grapes with a high sugar content are pressed. Fermentation takes place with frequent pumping over. The wine is blended with mistelle, cooked must and wine distillate

MATURATION

The wine ages in oak barrels and vats of varying capacities under the four vaulted naves of the Wine Cellar for a minimum of 24 months

AGEING

At least 2 months in bottle

ALCOHOL CONTENT

18.0% by vol

SUGAR CONTENT

104 - 106 g/l

SERVING TEMPERATURE

As an aperitif wine 12-14 °C. As a dessert and meditation wine 16-18 °C

FOOD PAIRINGS

As an aperitif it goes well with medium aged cheeses. The exotic scent of vanilla and licorice makes it the ideal accompaniment to delicious desserts

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

If stored in a suitable cellar, it has practically no time limit

FORMAT

75 cl

1ST YEAR OF PRODUCTION

Vintage year 2017