

GRAPES AND TERRITORY

GRAPE VARIETY

Grillo

YEAR OF HARVEST

2011

PRODUCTION AREA

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

SOIL

Red, dry and very sandy loam soil

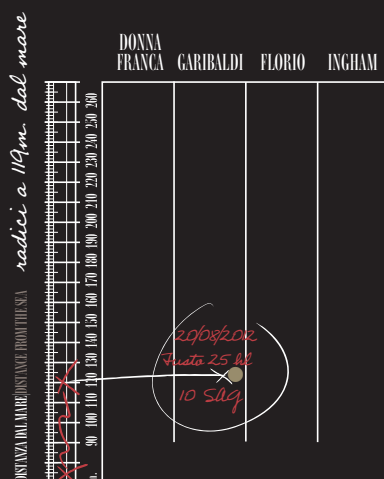
VINEYARD

Typical Marsala bush-trained and/or low espalier-trained vines, with a density of at least 4,000 vines per hectare

CLIMATE

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

GEOGRAPHY OF THE CELLARS



MARSALA VERGINE
REFINED FROM 08/20/2012 IN 25 HL 10SAG
OAK BARREL IN THE GARIBALDI CELLAR

TASTING NOTES

COLOUR

Deep golden yellow

BOUQUET

Fresh with a citrusy, marine scent, notes of broom and yellow blossom, and a slight hint of fermented grains

FLAVOUR

Sapid and crisp, with a delicate malty note on the palate

MARSALA

VERGINE

RISERVA

[VR3911]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Vergine Riserva

YEAR OF FORTIFICATION

2011

HARVEST

Manual harvest, starting in mid-September, of grapes left to over-ripen on the vine in order to reach a high sugar content and a high concentration of polyphenols

VINIFICATION

Deeply coloured musts, rich in dry extracts and with intense savoury marine notes, are vigorously extracted using a traditional wine press. Fermentation takes place in cement tanks with continuous micro-oxygenation, also after fermentation, to prepare the wine before adding alcohol, thus initiating the Marsala DOC production process

FALLING IN LOVE

A small percentage of ethyl alcohol derived from the vines is added to the wine

PERIOD AND PLACE OF AGEING

10 years. Aged in a small oak cask for 10 years, this Marsala Vergine is produced at Cantina Garibaldi, 119 metres from the sea

ALCOHOL CONTENT

19.5% vol. (39 PROOF)

SUGAR CONTENT

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

ANGEL'S SHARE

20%

SERVING TEMPERATURE

14° - 16°C

STORAGE METHOD

In a cool and dry place, away from direct light

LIFE

In ideal cellar conditions, this Marsala wine has a practically unlimited shelf life

FORMAT

75 cl bottle

NUMBER OF BOTTLES PRODUCED

2,940



CANTINA
FLORIO
1833