

TERRITORY

PRODUCTION AREA

Along the Marsala coastline and hinterland of Trapani province

GRAPE VARIETY

Grillo

SOIL

Not very fertile, siliceous and rich with red earth, with surface aquifer

ALTITUDE

Coast less than 50 metres above sea level

VINEYARD

Typical Marsala bush-trained vines with density of at least 5,000 plants per hectare

CLIMATE

Island, with rainy, mild winters and hot, dry summers



Grillo

TASTING NOTES

COLOUR

Mahogany with amber highlights

BOUQUET

Well-pronounced, penetrating and ethereal with distinct scents of cinnamon in harmony with notes of spices and minerals

FLAVOUR

Powerful, well-structured with great personality, notable sapidity and acidity; long, pleasant persistence on the palate with evident notes of spices and a pleasantly bitterish-caramel aftertaste of must jam

AEGUSA

1941



TYPE

Fortified wine

CLASSIFICATION

Marsala D.O.C. (Controlled Designation of Origin)

HARVEST

By hand, when fully ripe in late September

VINIFICATION

Pressing of the grapes with high sugar content to pass the precious substances contained in the skins to the must. Fermentation and blend of resulting wine with mistelle, boiled must and wine.

AGEING

67 years in old oak 300 litre barrels

REFINING

From July 2008 in the bottle at controlled temperature

ALCOHOL CONTENT

19.0% by vol

SUGAR CONTENT

95 g/l

SERVING TEMPERATURE

15°C

NUMBER OF BOTTLES

400

STORAGE METHOD

In a cool, 13° - 15°C, not damp place, away from direct light

LIFE

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

CANTINE
FLORIO
1833