

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 with distinct scents of dates, cinnamon and stewed prunes in harmony with spicy and mineral notes

FLAVOUR

Great personality and notable sapidity; warm and pleasantly persistent on the palate with notes of cocoa and a pleasantly bitterish-caramel aftertaste

AEGUSA

1964



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

44 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

90 g/l

SERVING TEMPERATURE

15°C

NUMBER OF BOTTLES

1,000

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