

## TERRITORY

### PRODUCTION AREA

Coastal strip in the Petrosino area

### GRAPE VARIETY

Grillo

### SOIL

Scarcely fertile, siliceous, rich with "red earth" with ground water tables

### ALTITUDE

Coastline less than 50 metres above sea level

### VINEYARD

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

### CLIMATE

Insular, with mild, rainy winters, and very hot and dry summers



Grillo

## TASTING NOTES

### COLOUR

Brilliant topaz with intense amber flashes

### BOUQUET

Intense, complex, distinct traces of apricot syrup and dates, with a wide range of spices

### FLAVOUR

Full, warm, soft velvety with an elegant vanilla base. Clear traces of spices and candied fruit, with a caramel finish and bitter almonds



# DONNA FRANCA

## TYPE

Fortified wine

## CLASSIFICATION

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

## HARVEST

By hand, advanced ripening, in the second and third weeks of September

## VINIFICATION

Pressing of the grapes with a high sugar content, and contact with the skins for around 12 hours. Firm pressing to pass the precious substances found in the skins to the must. Slow fermentation and, in spring, blend of the resulting wine with fortified must, cooked must and wine-brandy

## MATURATION

Blend of marsala aged from 15 to 30 years in oak barrels

## AGEING

At least 6 months in bottle

## ALCOHOL CONTENT

19.0% by vol

## SUGAR CONTENT

93g/l

## SERVING TEMPERATURE

As aperitif 12° - 14°C. As dessert wine and as meditation wine 15° - 16°C

## FOOD PAIRINGS

Elegant dessert wine and meditative wine

## STORAGE METHOD

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

## LIFE

If preserved in cellars with suitable conditions, has no time limits

## FORMAT

50 cl

## 1ST YEAR OF PRODUCTION

2007 harvest. Evolution of the "Aegusa Reserve", born in '800

CANTINE  
**FLORIO**  
1833