

TERRITORY

PRODUCTION AREA

Coastal strip of the towns of Marsala, Petrosino and hinterland of the province of Trapani

GRAPE VARIETY

Grillo

SOIL

Scarcely fertile, siliceous, rich in "red soils", surface water table

ALTITUDE

Coastal area, less than 50 metres above sea level

VINEYARD

Typical Marsala bush-trained vines with 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

Bright amber with topaz highlights

BOUQUET

Intense with distinctive notes of dates, apricots and stewed prunes

FLAVOUR

Full-bodied, warm, smooth and velvety, with an elegant finish of desiccated fruit

TARGA



TYPE

Fortified wine

CLASSIFICATION

DOC Marsala Superiore Semi-Dry

HARVEST

By hand, advanced ripening, during the 2nd and 3rd week of September

VINIFICATION

Pressing of the grapes with a high sugar content to pass the precious substances found in the skins to the must. Fermentation at controlled temperature and blend of the resulting wine with fortified must, cooked must and wine-brandy

MATURATION

At least 2 years in oak barrels with a capacity of 1,800 litres and then refined for more than a year in ancient 300-litre barrels

AGEING

At least 2 months in bottle

ALCOHOL CONTENT

19.0% by vol

SUGAR CONTENT

70 g/l

SERVING TEMPERATURE

As aperitif 10°C. As dessert wine and as meditation wine 16° - 18°C

FOOD PAIRINGS

Excellent as aperitif with blue-veined cheeses like gorgonzola. Perfect as meditation wine and with desserts like dry pastries, dried fruit

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

1982 harvest; evolution of the O.G.S. Reserve (Old Golden Syracuse) created in the '800

CANTINE

FLORIO
1833