

## TERRITORY

### PRODUCTION AREA

Birgi and Spagnola areas, coastal strip north of Marsala

### GRAPE VARIETY

Grillo

### SOIL

Arid, scarcely fertile, siliceous-calcareous origin

### ALTITUDE

Vineyards facing the sea near the beach

### VINEYARD

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

### CLIMATE

Insular, with rainy winters and torrid summers beaten by hot African winds



Grillo

## TASTING NOTES

### COLOUR

Old gold with golden highlights

### BOUQUET

Extremely fine with scents of bitter almonds and burnt honey

### FLAVOUR

Dry, balanced with a finish of vanilla and liquorice roots

# TERRE ARSE



### TYPE

Fortified wine

### CLASSIFICATION

DOC Marsala Vergine Secco

### HARVEST

By hand, advanced ripening, during the last 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 wine distillate according to the Marsala Vergine tradition

### MATURATION

At least 10 years in ancient oak barrels

### AGEING

At least 2 months in bottle

### ALCOHOL CONTENT

19.0% by vol

### SUGAR CONTENT

Few grams per litre

### SERVING TEMPERATURE

As aperitif 8° - 10°C. As meditation wine 12° - 14°C

### FOOD PAIRINGS

Fine and eclectic Marsala, excellent aperitif with smoked fish, fish eggs and hard cheeses, like Parmigiano. Great meditation wine. Special with fish cous cous

### 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

1981 harvest

CANTINA  
FLORIO  
1833