

## GRAPES AND TERRITORY

### GRAPE VARIETY

Grillo

### YEAR OF HARVEST

2015

### PRODUCTION AREA

The coastal strip of the municipality of Marsala and inland in the Province of Trapani

### SOIL

Medium-textured, dry and very sandy red soil

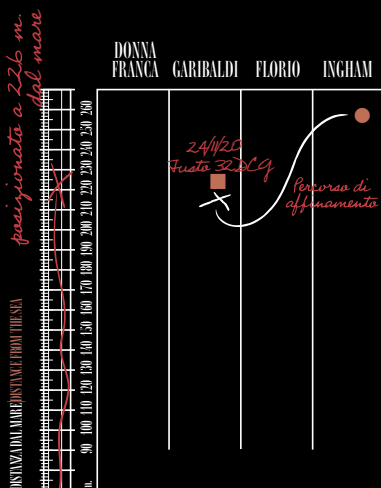
### VINEYARD

Bush-trained in the typical "alberello marsalese" method and/or low espalier trained, with a density of at least 4,000 plants per hectare

### CLIMATE

Insular with mild winters and very hot, dry summers, marked by strong winds

## GEOGRAPHY OF THE CELLARS



- MARSALA SUPERIORE SEMISECCO REFINING PROCESS IN BARRIQUES
- SINCE 11/24/2020 IS FOUND IN THE BARREL 32DCG

## TASTING NOTES

### COLOUR

Amber with red tinges

### BOUQUET

Vanilla pods, marasca cherries in spirit, and peanut butter fill the nose

### FLAVOUR

The palate is excited by a velvety tannin with notes of raisins, candied fruit and lightly roasted coffee

# MARSALA

## SEMISECCO

SUPERIORE RISERVA

[SR2715]

### TYPE

Fortified Wine

### CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

### YEAR OF FORTIFICATION

2015

### HARVEST

Annual harvest, starting in mid-September, of over-ripened grapes that are left on the vine so that they become fully ripe and high in residual sugars and polyphenols

### VINIFICATION

Powerful extraction forces come into play through the use of the traditional wine press to create musts loaded with colour, high dry extracts. Fermentation in cement, marked by continuous micro-oxygenation, which carries on even after fermentation, preparing the wine for its encounter with alcohol, thus initiating the "process of producing Marsala DOC"

### FALLING IN LOVE

The encounter of wine, mistelle (grape must used to make DOC Marsala with the mutage technique, which involves the addition of ethyl alcohol derived from vines so that the fermentation process is stopped), cooked must and a small percentage of alcohol

### PERIOD AND PLACE OF AGEING

6 years. A simple and elegant organoleptic composition gives voice to this Marsala, the product of a slow refinement process that has cradled it from barriques to the 32DCG oak tuns in the Cantina Garibaldi

### ALCOHOL CONTENT

19.5% vol. (39 PROOF)

### SUGAR CONTENT

80 g/l

### ANGEL'S SHARE

22%

### SERVING TEMPERATURE

14° - 16°C

### FOOD PAIRINGS

Blue cheeses such as Gorgonzola, dried fruit

### STORAGE METHOD

In a cool place without excessive moisture or direct light

### LIFE

If stored in suitable cellars, this Marsala wine basically has no shelf life

### FORMAT

75 cl bottle

### NUMBER OF BOTTLES PRODUCED

3,533



CANTINA  
FLORIO  
1833