

GRAPES AND TERRITORY

GRAPE VARIETY

White grapes for DOC Marsala

YEAR OF HARVEST

1992

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

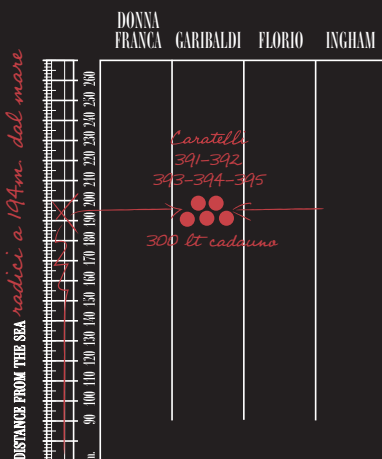
VINEYARD

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 DOLCE
AGED IN 16 HL BARRELS
THEN DECANTED INTO
THE 18.5 HL 630 OAK BARREL
AND FINALLY CHERISHED IN 300 LITER BARRELS

TASTING NOTES

COLOUR

Amber

BOUQUET

Intriguing scents of liquorice and officinal herbs

FLAVOUR

Great acidity on the palate

MARSALA

DOLCE
SUPERIORE RISERVA

[SD0294]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Superiore Riserva Dolce

YEAR OF FORTIFICATION

1994

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 and intense savoury marine notes. 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

27 years. Refined in 16 hl tuns and then decanted into oak tun No. 630 (18.5 hl). Finally, cradled in 300-litre wooden kegs made of precious oak, located 194 metres from the sea in the Cantina Garibaldi, which speak of an oenological vision called SD0294

ALCOHOL CONTENT

18.5% vol. (37 PROOF)

SUGAR CONTENT

125 g/l

ANGEL'S SHARE

42%

SERVING TEMPERATURE

14° - 16°C

FOOD PAIRINGS

Perfect as meditation wine

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

900



CANTINA
FLORIO
1833