

GRAPES AND TERRITORY

GRAPE VARIETY

White grapes for DOC Marsala

YEAR OF HARVEST

1999

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

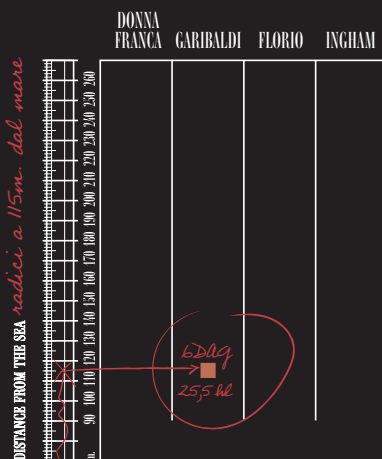
VINEYARD

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
FIRST REFINEMENT IN 16 HL AGED BARRELS
SINCE JULY 2008 IN THE 25.5 HL 6DAG BARREL

TASTING NOTES

COLOUR

Amber

BOUQUET

Scents of fruit preserved in alcohol and chestnuts

FLAVOUR

Dry and persistent tannins, with flavours of liquorice, nougat and dark cocoa

MARSALA

SEMISECCO

SUPERIORE RISERVA

[SR0301]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

YEAR OF FORTIFICATION

2001

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

20 years. The first stage of ageing took place in old 16 hl tuns. Since July 2008 it has been in the 25.5 hl 6DAG vat, 20 metres away in the 140-metre-long Cantine Garibaldi, 115 metres from the sea

ALCOHOL CONTENT

19% vol. (38 PROOF)

SUGAR CONTENT

85 g/l

ANGEL'S SHARE

33%

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

1,700



CANTINE
FLORIO
1833