

## GRAPES AND TERRITORY

### GRAPE VARIETY

Grillo and Catarratto

### YEAR OF HARVEST

2007

### PRODUCTION AREA

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

### SOIL

Red, dry and very sandy loam soil

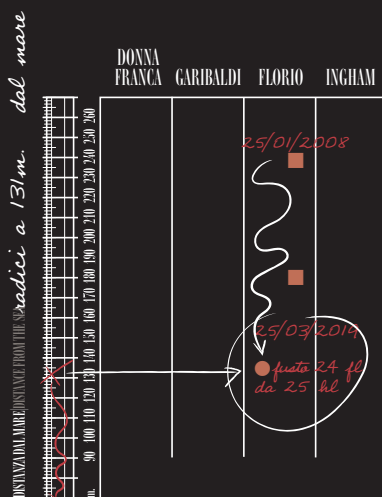
### VINEYARD

Typical Marsala bush-trained and/or low espalier-trained vines, with a density of at least 4,000 vines per hectare

### CLIMATE

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

## GEOGRAPHY OF THE CELLARS



- MARSALA SUPERIORE SEMISECCO REFINED FROM 01/25/2008 IN LIVED BARRELS AND STEMS
- SINCE 03/25/2019 IN THE 25 HL 24FL BARREL

## TASTING NOTES

### COLOUR

Amber with topaz tinges

### BOUQUET

Notes of Italian pastry cream, raisins and vanilla

### FLAVOUR

Evolving notes of candied fruit, dates and dried fruit such as chestnuts and hazelnuts, with a slight hint of liquorice and bitter cocoa

# MARSALA

## SEMISECCO

SUPERIORE RISERVA

[SR0408]

### TYPE

Fortified Wine

### CLASSIFICATION

DOC Marsala Superiore Riserva Semisecco

### YEAR OF FORTIFICATION

2008

### HARVEST

Manual harvest, starting in mid-September, of grapes left to over-ripen on the vine in order to reach a high sugar content and a high concentration of polyphenols

### VINIFICATION

Deeply coloured musts, rich in dry extracts and with intense savoury marine notes, are vigorously extracted using a traditional wine press. Fermentation takes place in cement tanks with continuous micro-oxygenation, also after fermentation, to prepare the wine before adding alcohol, thus initiating the Marsala DOC production process

### FALLING IN LOVE

Wine is combined with cooked must, mistella (grape must used to make Marsala DOC with the mutage technique, which involves the addition of ethyl alcohol of wine origin to stop the fermentation process), and a small percentage of alcohol

### PERIOD AND PLACE OF AGEING

15 years. This Marsala Semisecco Superiore Riserva has been ageing in old wooden kegs and casks since 25 January 2008 and, since 25 March 2019, in cask 24FL at Cantina Florio

### ALCOHOL CONTENT

19% vol. (38 PROOF)

### SUGAR CONTENT

75 g/l

### ANGEL'S SHARE

28%

### SERVING TEMPERATURE

14° - 16°C

### STORAGE METHOD

In a cool and dry place, away from direct light

### LIFE

In ideal cellar conditions, this Marsala wine has a practically unlimited shelf life

### FORMAT

75 cl bottle

### NUMBER OF BOTTLES PRODUCED

3,360



CANTINA  
FLORIO  
1833