

GRAPES AND TERRITORY

GRAPE VARIETY

Grillo

YEAR OF HARVEST

2002

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

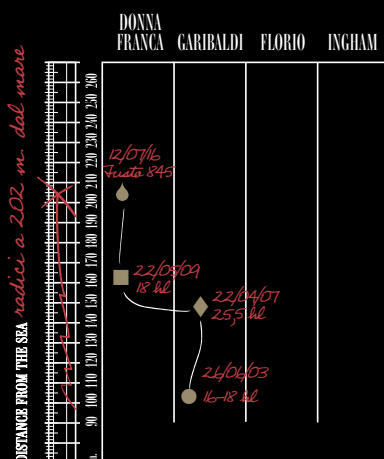
VINEYARD

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



- FROM 06/26/2003 IN 16-18 HL BARRELS
- ON 04/22/2007 RACKED
- IN 25,5 HL BARRELS IN THE GARIBALDI CELLAR
- ON 05/22/2009 IN 18 HL BARRELS
- IN THE DONNA FRANCA CELLAR
- 07/12/2016 RACKED IN THE BARREL 845

TASTING NOTES

COLOUR

Golden yellow

BOUQUET

Hints of peanuts and grains on the nose

FLAVOUR

Long tannins that delight the palate

MARSALA

VERGINE

RISERVA

[VR1003]

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Vergine Riserva

YEAR OF FORTIFICATION

2003

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 and a small percentage of ethyl alcohol derived from grapes

PERIOD AND PLACE OF AGEING

18 years. Marsala with elegant organoleptic qualities, reflecting a clear oenological vision of space in the Wine Cellars, has been slowly moving in barrels of different shapes and sizes

ALCOHOL CONTENT

19% vol. (38 PROOF)

SUGAR CONTENT

10 g/l, due to the presence of residual sugar in the wine

ANGEL'S SHARE

35%

SERVING TEMPERATURE

14° - 16°C

FOOD PAIRINGS

Smoked fish, pickled capers

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



CANTINE
FLORIO
1833