

TERRITORY

PRODUCTION AREA

Coastal strip of Marsala and lands within the province of Trapani

GRAPE

Grillo and Cataratto white varieties

SOIL

Red, dry and rich sandy soil

ALTITUDE

Vineyards grown at sea level and up to 300 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with 5,000 plants per hectare

CLIMATE

Insular with mild winters and very hot, dry summers



Grillo - Cataratto

TASTING NOTES

COLOUR

Amber with bright shades of light caramel

BOUQUET

Hints of raisins and vanilla

FLAVOUR

Warm and round with an elegant background of dried fruit and raisins

VECCHIOFLORIO

SWEET



TYPE

Fortified wine

CLASSIFICATION

DOC Marsala Superiore

HARVEST

Manual harvest occurring after late ripening, usually around the 10th of September

VINIFICATION

Pressing of grapes with a higher sugar content to maintain the skin contact with must. Fermentation occurs at a controlled temperature to maintain the tannins and prepare the wine for the addition of "mistella", cooked must and wine distillate

AGEING

One of the secrets of quality marsala is ageing, which is why Vecchioflorio ages in oak barrels of different capacities for at least 24 months

ALCOHOL CONTENT

18.0% by vol

SUGAR CONTENT

104 - 106 g/l

SERVING TEMPERATURE

As an aperitif 6° - 8°C. For dessert and relaxation 14° - 16°C

FOOD PAIRINGS

As an aperitif it goes well with medium aged cheeses. The exotic scent of vanilla and licorice makes it the ideal accompaniment to delicious desserts

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

If stored in a suitable cellar, it has practically no time limit

FORMAT

75 cl

1ST YEAR OF PRODUCTION

Vintage year 2017

CANTINE
FLORIO
1833