

TERRITORY

PRODUCTION AREA

Birgi and Spagnola districts in the coastal strip north of the municipality of Marsala

GRAPE VARIETY

Grillo and Catarratto grapes suitable for making Marsala DOC

SOIL

Near the Stagnone Islands, where winds and the saltiness of the sea enriched the grapes used to make this Reserve wine

VINEYARD

Typical Marsala bush-trained vines

CLIMATE

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



Grillo - Catarratto

TASTING NOTES

COLOUR

Amber in colour with mahogany nuances

BOUQUET

A full, intense and complex bouquet, with aromas of dates and ripe fruit

FLAVOUR

Agreeable, with a raisin and dried apricot finish and a slightly bitter aftertaste



RISERVE STORICHE

FLORIO ROOTS

Marsala Superiore Riserva Ambra Dolce 1939

TYPE

Fortified Wine

CLASSIFICATION

DOC Marsala Superiore Riserva Dolce

YEAR OF HARVEST

1938

YEAR OF FORTIFICATION

1939

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

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

AGEING

62 years in oak barrels

ALCOHOL CONTENT

18.9% alc./vol.

SUGAR CONTENT

More than 100 g/l

SERVING TEMPERATURE

14° - 16°C

STORAGE METHOD

In a cool and dry place, away from direct light

DURATION

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

FORMATS

37.5 cl bottle

CANTINE
FLORIO
1833