

Marsala



MARSALA VERGINE RISERVA 2000

FORTIFIED WINE DOC, MARSALA

Sec and dry, its fragrance is intense and lingering with spicy notes and hints of dried fruit. Perfect with dry pastries and semi-dry cigars.



GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Inland of the territory of Marsala

TERROIR

Soil composition: medium-textured, slightly clayey soil.

Altitude: from 100 to 200 metres above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period from mid-September, at an advanced phase of ripening. Fermentation at a temperature of 20°-22°C. Fortification with pure wine spirit until reaching the optimal strength.

Aging for over 10 years in 80hl and 50hl oak barrels.

TASTING NOTES

Colour: deep gold tending to amber.

Aroma: intense and lingering with spicy notes and hints of dried fruit.

Palate: sec and dry, with hints of almonds and spicy and balsamic notes.

PAIRING

Traditional: dry pastries and semi-dry cigars.

Unconventional: smoked tuna, aged cheese with onion jam or pickled citrus fruits. Serve at 12°-14° C.

ALCOHOL CONTENT

19% by Vol.

SIZE

75 cl