

Marsala



MARSALA SOLERAS VERGINE

FORTIFIED WINE DOC, MARSALA

Dry and fresh, with spicy notes and hints of toasted almonds, hazelnuts and pine nuts. It is excellent with dry pastries with almonds, chocolate from Modica with 50% cocoa, dry cigars and oysters.

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 with Soleras method for over 5 years in 100hl, 80hl and 50hl oak barrels

TASTING NOTES

Colour: deep gold

Aroma: intense, with strong spicy notes and hints of toasted almonds, hazelnuts and pine nuts.

Palate: dry but fresh, with pleasant notes of almonds and hazelnuts.

PAIRING

Traditional: dry almond pastries, Sicilian “quaresimali” biscuits, sesame cookies, chocolate from Modica with 50% cocoa, dry cigars.

Unconventional: oysters or aged cheese with marmalade. Serve at 12°-14° C.

ALCOHOL CONTENT

19% by Vol.

SIZE

75 cl

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