

MARSALA
REVOLUTION

ANITA GARIBALDI

MARSALA SUPERIORE AMBRA DOLCE DOC 2012

A sweet memory dedicated to Anita, young wife of Giuseppe Garibaldi who, on his landing in Sicily in 1860 together with his thousand, was welcomed with a glass of marsala wine.



GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Countryside around Marsala and Mazara del Vallo
Province of Trapani

TERROIR

Soil composition: medium textured, relatively clayey.

Altitude: a few metres above sea level.

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

VINIFICATION AND AGEING

Harvesting time during the second ten days of September, at an advanced maturity. Vinification at 20°-22°C. The fermentation is halted with the addition of neutral alcohol. Later, cooked grape must is added. Ageing in oak barrels for a minimum of 24 months.

TASTING NOTES

Colour: amber with golden reflections.

Aroma: intense and persistent with marked notes of apricot and candied orange zest, blended with notes of chestnut honey, hazelnut and flint stone.

Flavour: full, warm, very soft and captivating, as well as significantly persistent..

PAIRING

Perfect served at 12°-14° C paired with all Sicilian desserts with ricotta cheese. It surprises with smoked tuna.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl

MIX IT

The sweet and full note make it ideal for preparing traditional Italian bitter-sweet cocktails. Its elevated sugar content, which gives depth and persistence to the palate, make it particularly suitable for cocktails with a high alcohol content.