

BIP BENJAMIN

MARSALA SUP. RISERVA
ORO DOLCE DOC 2013

MARSALA
REVOLUTION

An enterprising British merchant, Benjamin known as “Bip” who, thanks to his exceptional entrepreneurial skills, on his arrival in Sicily in 1806, founded a true economic empire linked to the production of Marsala.

GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Coastline of Marsala and Petrosino
Province of Trapani

TERROIR

Soil composition: medium-textured, tending to sandy soil.

Altitude: few 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. Vinification at a temperature of 18°-20°C. The fermentation is stopped by adding brandy aged at least 5 years in oak barrels. Aging for over 48 months in 80hl and 50hl oak barrels, with at least 6 months in barrique.

TASTING NOTES

Colour: golden yellow.

Aroma: intense and fruity with marked notes of apricot and dates, and hints of camomile flowers.

Flavour: sweet, balanced and persistent with a pleasant sapidity.

PAIRING

Ideally paired with traditional ricotta cheese or crème pâtissiere desserts. Surprises with herb flavoured cheeses. Serve at 8°-12°C.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl



Its freshness and slight oxidated note make it extremely versatile in mixology. In sour cocktails as a substitute of Vermouth, in a White Negroni and in softer Martini cocktail, Bip is able to give a surprising note to a cocktail.

MIX IT