

GENESI

MARSALA SUPERIORE RISERVA RUBINO DOLCE DOC

Dedicated to the origins of Pellegrino, a marsala wine never produced before that expresses unexpected and fresh aromas, perfectly combining the history and the contemporary nature of the winery.

GRAPE VARIETY

Nero d'Avola

TERRITORY OF ORIGIN

Territory of Mazara del Vallo

TERROIR

Soil composition: medium-textured, clayey 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. Cold maceration of the grapes, partial fermentation interrupted by fortification with wine brandy aged at least 5 years in oak barrels. Aging in 20hl Allier oak barrels for over 48 months.

TASTING NOTES

Colour: deep ruby red, with violet shades.

Bouquet: fruity, with intense notes of currant and blueberries, along with balsamic and peppery hints and light notes of vanilla.

Flavour: sweet taste, with pleasant tannins.

PAIRING

Ideal meditation wine. It goes well with cream-based desserts and extra-dark chocolate. Serve at 12-14°C.

ALCOHOL CONTENT

18% vol

SIZE

75 cl

