

MARSALA
REVOLUTION



HORATIO

MARSALA SUPERIORE S.O.M. AMBRA SECCO DOC 2011

Dedicated to the famous English admiral Horatio Nelson, who at the end of the eighteenth century would use Marsala wine to refresh his crew considering it to be a drink with special healing benefits

GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY DI ORIGIN

Countryside around Mazara del Vallo
Province of Trapani

TERROIR

Soil composition: medium consistency, tending to clayey.

Altitude: 150 metres above sea level.

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

VINIFICATION AND AGEING

Harvesting time during the second ten days of September, at advanced maturation. Vinification at 20°-22°C. The fermentation is halted with the addition of neutral alcohol. Then cooked must is added. Ageing in oak barrels for 36 months.

TASTING NOTES

Colour: intense amber.

Aroma: notes of almond accompanied by hints of carob and dry fruit, as well as slight hints of white pepper.

Flavour: dry, full, intense and persistent, with a pleasant sapid finish.

PAIRING

Ideal end of meal wine that should be tasted at a temperature of 12°-14°C paired with dry pastries and marzipan desserts. Surprising during an aperitif with fried finger food, such as Sicilian arancinette (little rice balls) with meat ragu.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl

MIX IT

Definitely dry and oxidated, Horatio can be perfectly located in the bitter-sweet sea of Italian mixology. The dry note that characterizes it, perfectly pairs to liquors and sweet sodas.