

RISERVA 1985

MARSALA SUPERIORE AMBRA SEMISECCO DOC



An intense marsala wine with notes of honey, oranges, vanilla and candied fruits. Ideal dessert wine or meditation wine

GRAPE VARIETY

Grillo and Catarratto

TERRITORY OF ORIGIN

Inland of Marsala and Mazara del Vallo

TERROIR

Soil composition: medium-textured, clayey soil.

Altitude: from a few metres to about 100 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 20°-22°C.

Fermentation is stopped by adding rectified spirit. Then cooked grape must is added. Aging for over 48 months in 80hl and 50hl oak barrels, with at least 6 months in barrique.

TASTING NOTES

Colour: intense gold with amber reflections.

Aroma: intense with notes of honey, oranges, vanilla and candied fruits.

Flavour: soft, delicate and intense.

PAIRING

A typical meditation wine, it is ideal paired with dry pastries and almond desserts. Serve at 10°-12° C.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl

