

# OLD JOHN

## MARSALA SUP. RISERVA AMBRA SEMISECCO DOC 1998

MARSALA  
REVOLUTION

*In 1773 a rich Liverpoolian merchant named John landed by chance on the Marsala coast and was the first to make marsala wine by adding alcohol to local wine to take it with him to England.*

### GRAPE VARIETY

Grillo, Catarratto and Inzolia

### TERRITORY OF ORIGIN

In land of Marsala and Mazara del Vallo  
Province of Trapani

### 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:** bright amber.

**Aroma:** evident notes of apricot accompanied by hints of carob, chestnut honey and black pepper.

**Flavour:** balanced, intense, fresh and sapid, featuring a pleasant softness.

### PAIRING

Perfect with all Sicilian ricotta cheese desserts. It surprises with semi-aged cheeses, Sicilian pecorino and arancine with ragu. Serve at 12°-14°C.

### ALCOHOL CONTENT

18% by Vol.

### SIZE

75 cl



MIX IT

Refined with great depth; its particularly present oxidative note makes it perfect for bitter-sweet cocktails. To be tried in perfect serve with tonic water and a few drops of orange-flavoured bitter.