



RISERVA 2000

MARSALA VERGINE DRY DOC

Dry and harmonious, its aroma is intense with notes of dehydrated fruit and tobacco, blended with chestnut honey.

GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Inland of the territory of Marsala

TERROIR

Soil composition: medium-textured, slightly clayey soil.

Altitude: from 100 to 200 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. Fermentation at a temperature of 20°-22°C. Fortification with pure wine spirit until reaching the optimal strength.

Aging for over 10 years in 80hl and 50hl oak barrels.

TASTING NOTES

Colour: deep gold.

Aroma: a wide aroma of dehydrated fruit and tobacco mixed with slight notes of chestnut honey.

Flavour: dry with a pleasant freshness, harmonious and full.

PAIRING

Typical meditation wine that should be tasted at the end of a meal with dry biscuits.

A must try is its pairing with aged cheeses accompanied by lemon or bitter orange marmalades. Serve at 12-14°C.

ALCOHOL CONTENT

19% by Vol.

SIZE

75 cl