

SOLERAS

MARSALA VERGINE DRY DOC



Warm and soft, with notes of dry fruit and orange zest. It excels with dry pastries with almonds and dark chocolate.

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 with Soleras method for over 5 years in 100hl, 80hl and 50hl oak barrels

TASTING NOTES

Colour: deep gold with copper reflections.

Aroma: a wide aroma of toasted hazelnut and pine nuts blended with pleasant hints of orange zest and honey notes.

Flavour: intense, persistent, warm and soft with a pleasant sapid finish.

PAIRING

Should be tasted at a temperature of 16-18°C paired with sesame biscuits or with dark chocolate. Served at 14°C it is ideal paired with oysters or smoked fish.

ALCOHOL CONTENT

19% by Vol.

SIZE

75 cl

