

MARSALA
REVOLUTION



UNCLE JOSEPH

MARSALA SUPERIORE RUBINO DOLCE DOC 2015

Dedicated to the English businessman Joseph who in 1819 joined Uncle Benjamin in Sicily to produce Marsala wine and distribute it around the world thanks to their impressive fleet of sailing ships.

GRAPE VARIETY

Nero d'Avola

TERRITORY OF ORIGIN

Territory of Mazara del Vallo
Province of Trapani

TERROIR

Soil composition: medium-textured, clayey soil

Altitude: few 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. Cold maceration of the grapes, partial fermentation interrupted by fortification with wine brandy aged at least 5 years in oak barrels. Aging in 50hl and 20hl Allier oak barrels for over 24 months.

TASTING NOTES

Colour: ruby red.

Aroma: intense, fruity and slightly spicy with notes of red cherry, currant, marasca cherry and wild cherries.

Flavour: sweet, balanced, soft and persistent. A pleasant freshness accompanies each sip.

PAIRING

Perfect with all chocolate desserts. It also pairs well with desserts prepared with red fruit, such as wild berry cheesecake. Surprises with fresh cheeses paired with mulberry marmalade. Serve at 12°-14°C.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl

MIX IT

Its low oxidative rate and its sweet fruity part make it particularly versatile paired with bitter-sweet, but also a great surrogate to Vermouth in the typical Italian bitter-sweet mixology. Pairs very well with Rhum and Whisky.