



ANITA GARIBALDI SUPERIOR MARSALA SWEET AMBER 2012

DOC DESSERT WINE

A sweet memory dedicated to Anita, young wife of Giuseppe Garibaldi who, on his landing in Sicily in 1860 together with his thousand, was welcomed with a glass of marsala wine.



GRAPES

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Countryside around Marsala and Mazara del Vallo
Province of Trapani

TERROIR

Terrain: medium textured, relatively clayey.

Altitude: a few metres above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers

VINIFICATION AND AGEING

Harvesting time during the second ten days of September, at an advanced maturity. Vinification at 20°-22°C. The fermentation is halted with the addition of neutral alcohol. Later, cooked grape must is added. Ageing in oak barrels for a minimum of 24 months.

TASTING NOTES

Colour: strong amber.

Bouquet: intense and persistent, con strong notes of quince and pleasant hints of dry fig and vanilla.

Flavour: sweet and persistent, with strong hints of dry apricot and pleasant honeyed notes.

PAIRING

Traditional: all Sicilian desserts with ricotta or confectioner's cream

Unconventional: round slice of Ragusan caciocavallo cheese with candied orange peel and caramelized sesame seeds on Tumminia bread crostini.

Serve at 12°-14°C.

ALCOHOL CONTENT

18% vol

SIZE

75 cl