



# HORATIO MARSALA S.O.M. DRY AMBER 2011 DOC DESSERT WINE

*Dedicated to the famous English admiral Horatio Nelson, who at the end of the eighteenth century would use marsala wine to refresh his crew considering it to be a drink with special healing benefits*

## GRAPES

Grillo, Catarratto and Inzolia

## TERRITORY DI ORIGIN

Countryside around Marsala and Mazara del Vallo  
Province of Trapani

## TERROIR

Terrain: medium consistency, tending to clayey.  
Altitude: a few metres above sea level.  
Climate: Mediterranean, mild winters, limited rainfall,  
very hot and breezy summers

## VINIFICATION AND AGEING

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

## TASTING NOTES

Colour: Light Amber.  
Bouquet: balanced, with hints of apricot and dry fig  
and pleasant vanilla notes  
Flavour: moderately dry with delicate notes of apricot.

## PAIRING

Traditional: dry Sicilian pastries and marzipan.  
Unconventional: stewed wild pigeon breast with  
marsala wine wrapped in Nebrodi black pig lardo  
(cured strips of fatback). Serve at 12°-14°C.

## ALCOHOL CONTENT

18% vol

## SIZE

75 cl