

Marsala Riserva Vergine 1995



STYLE

Bright amber colour with an intense nose of coconut, toasted bread, apricot jam, honey, vanilla and liquorice, the palate has a very elegant and dry, salty, long finish. Served slightly chilled as an exclusive aperitif, pairs perfectly with cured meat, smoked fish or strong aged cheese

VINEYARD

Vineyards are located in the coastal area of Marsala.

VINTAGE 1995

A superb vintage, with exceptional weather conditions especially for Grillo grapes. A mild winter followed by a very hot summer with very dry winds allowed a harmonious phenological development. The few rains of early September allowed a perfect ripening phase and the fruit picked in late September was splendid in sugars and perfumes.

WINEMAKING

Destemming, maceration and fermentation at controlled temperature of 20-25C° in stainless steel vats for approx. 7 days with frequent delestages. When all the sugars are developed, skin maceration continues for another 7 days for optimal tannin extraction, very important for the ageing process. Alcohol up to 19% is then added. Ageing in French barriques.

VARIETY

Grillo

REGION

Contrada Spagnola, Baiata

APPEARANCE

Intense gold with shades of amber

NOSE

Intense notes of coconut, bourbon vanilla, tobacco, apricot jam, honey and liquorice

PALATE

Smokey, dry, sweet and salty with a long finale

MATURATION & CELLARING

Aged in French barriques

FOOD PAIRING

Smoked fish, cured meat, cheese, or try a sip with dark chocolate. Suggested to serve in a medium tulip glass at a slightly cool temperature of 15 °C

CLOSURE

Natural cork

HARVEST DATE

October 1995

BOTTLING DATE

July 2021

TECHNICAL INFO

Alc: 19% TA: 4,5g/l RS: 2,8 g/l pH: 3,40