



Marsala Superiore Dolce 5 years old



STYLE

Garibaldi's favourite, also known as "Garibaldi Dolce", this wine has notes of dried fruits, figs, almonds, honey and vanilla. On the palate it is very soft and enveloping.

VINEYARDS

The vineyards are located in the coastal area of Marsala.

WINE MAKING

Destemming, maceration and fermentation at a controlled temperature of 25-28 C° in stainless steel vats for approx. 14 days to transform sugars into alcohol and to carry out an optimal extraction of polyphenols, important for the ageing process. Fortification is done by adding alcohol until the minimum alcohol content of 18 degrees is reached, followed by cooked must and mistella. Ageing takes place for a minimum of 5 years in Slavonian oak casks and tonneaux.

VARIETALS

Grillo, Catarratto and Inzolia

PRODUCTION AREAS

Contrada Spagnola and Triglia Scaletta

COLOUR

Amber

NOSE

Notes of dried fruits, sultanas and vanilla.

PALATE

Almonds and figs. It is persistent with a honey finish.

AGEING

Slavonian oak casks and tonneaux.

PAIRINGS

Served slightly cool at 10 /14 C°, it pairs well with strong cheeses like Parmigiano and Pecorino. It is also perfect with baked desserts.

CLOSURE

Natural cork

HARVEST

September

TECHNICAL DATA

Alc:18% TA: 4,4g/l RS:110g/l pH: 3.40