



Marsala Superiore Riserva 10 years old



STYLE

A carefully selected blend of Marsala wines that have been aged for a minimum of 10 years in oak casks. With intense notes of wild almonds, dates, sultanas and vanilla, it is soft and elegant on the palate with a pleasant dried fruit and orange finish.

VINEYARDS

Our vineyards are located in the coastal area of Marsala. Plenty of sunshine and heat, constant sea winds that mitigate temperatures and dry out humidity and generous soils give away grapes that have a bold character and that are rich both in sugars and perfumes.

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 10 years in Slavonian oak casks and French barriques.

VARIETALS

Grillo, Catarratto and Inzolia

PRODUCTION AREAS

Contrada Spagnola and Triglia Scaletta

COLOUR

Amber

NOSE

Toasted almonds, dates, sultanas and vanilla.

PALATE

Full and enveloping with a savory and persistent finish

AGEING

Slavonian oak casks and French barriques.

PAIRINGS

It pairs well with aged pecorino and fig jam, or with Sicilian swordfish rolls. It is also perfect with marzipan cakes.

CLOSURE

Natural cork

BOTTLING DATE

July 2021

TECHNICAL DATA

Alc:18% TA: 5,0 g/l RS: 29,5 g/l pH: 3.46