



Marsala Superiore Secco 5 years old



STYLE

With balanced notes of roast almonds, dried figs, sultanas with a touch of vanilla, it is pleasant and moderately dry on the palate.

VINEYARDS

The vineyards are 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

Toasted almonds, dried figs, sultanas and vanilla.

PALATE

Supple, moderately dry with a spicy and salty finish.

AGEING

Slavonian oak casks and tonneaux.

PAIRINGS

Served slightly cool at 12 C°, it is ideal as an aperitif. It pairs well with strong cheeses and almond based cakes.

CLOSURE

Natural cork

HARVEST

September

TECHNICAL DATA

Alc:18% TA: 4,5g/l RS,8g/l pH: 3.4