



## Marsala Vergine Riserva 1995



### STYLE

Bright amber coloured, it has intense notes of coconut, toasted bread, apricot jam, honey, vanilla and liquorice. On the palate it has a very elegant and dry long finish.

### VINEYARDS

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.

### 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 19 degrees is reached. Ageing takes place in French barriques.

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#### VARIETY

Grillo

#### PRODUCTION AREAS

Contrada Spagnola and Triglia Scaletta

#### COLOUR

Gold with shades of amber

#### NOSE

Vaniglia, tabacco, apricot jam and honey.

#### PALATE

With an excellent acidity, dry, savory and a long finish.

#### AGEING

French barriques

#### PAIRINGS

Serve at a slightly cool temperature of 12°C.

It is perfect with cheese, smoked fish and cured meat.

#### CLOSURE

Natural cork

#### HARVEST DATE

October 1995

#### BOTTLING DATE

July 2021

#### TECHNICAL DATA

Alc:19% AT: 4,5g/l ZR:2,8g/l pH: 3.4