Marsala Vergine Riserva 2010

STYLE

With a golden color with amber hues, notes of white chocolate, white pepper, toasted sesame, vanilla, and licorice. Fresh and mineral, it is characterized by its unmistakable savory and long finish. Unforgettable.

HARVEST 2008

A balanced vintage, with a rather rainy winter and a regular, warm summer without extremes. The slow ripening of the Grillo grapes ensured a base wine with good structure and natural acidity, promoting freshness, aromatic precision, and excellent aging potential.

WINE MAKING

Destemming and roller crushing. Maceration and fermentation at a controlled temperature of 25-28°C in stainless steel for approximately 20 days for the transformation of sugars into alcohol and for the optimal extraction of polyphenols, important for the aging phase. Devatting. Wine alcohol is then added until a minimum of 19 alcohol degrees is reached. This is followed by aging, which takes place in French barriques.

VARIETY	Grillo
PRODUCTION AREAS	Contrada Spagnola
COLOUR	Gold with shades of amber
NOSE	White chocolate, pepper, toasted sesame, vanilla, licorice and honey
PALATE	Excellent acidity, dry, savory, and a long finish
AGEING	5000 lt oak barrels and barriques
PAIRINGS	Served chilled between 10 and 14°C, it's excellent as an aperitif. It pairs well with smoked fish, cured meats, or aged cheeses.
CLOUSURE	Cork
HARVEST DATE	September
BOTTLING DATE	July 2025
TECHNICAL DATA	Alc:1 9% AT: 4,5g/l ZR: 6g/l PH: 3,4