



Marsala Superiore Riserva Storica 20 years old



STYLE

A carefully selected blend of Marsala wines that have been aged for a minimum of 20 years in oak casks. Bright amber coloured, it has intense and complex aromas of dried apricots, dates and sultanas. Plentiful on the palate with traces of toffee and almonds, it has a long and salty 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 giveaway 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 20 years in Slavonian oak casks and French barriques.

VARIETALS

Grillo and Catarratto

PRODUCTION AREAS

Contrada Spagnola and Triglia Scaletta

COLOUR

Intense gold with shades of amber

NOSE

Notes of dried apricots, dates, sultanas, toasted almonds and cloves.

PALATE

Enveloping with a long elegant spicy finish

AGEING

Slavonian oak casks and French barriques

PAIRINGS

Served slightly cool at 12 C°, it pairs well with soft cheese and anchovies, and garnished toast canapés as an aperitif. Excellent wine even with pastries or ice cream.

CLOSURE

Natural cork

BOTTLING DATE

July 2021

TECHNICAL DATA

Alc:18% TA: 4,2g/l RS:33g/l pH: 3.4