

OLD JOHN MARSALA SUP. RISERVA AMBRA SEMISECCO 1998

FORTIFIED WINE DOC, MARSALA

In 1773 a rich Liverpoolian merchant named John landed by chance on the Marsala coast and was the first to make marsala wine by adding alcohol to local wine to take it with him to England.

GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Inland of Marsala and Mazara del Vallo

TERROIR

Soil composition: medium-textured, clayey soil.

Altitude: from a few metres to about 100 metres above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period from mid-September, at an advanced phase of ripening. Vinification at 20°-22°C.

Fermentation is stopped by adding rectified spirit. Then cooked grape must is added. Aging for over 48 months in 80hl and 50hl oak barrels, with at least 6 months in barrique.

TASTING NOTES

Colour: intense amber.

Aroma: pleasant notes of apricots and carob with delicate scents of thyme and black pepper.

Palate: full and warm, with notes of apricots and candied fruit.

PAIRING

Traditional: All Sicilian pastries with ricotta and pastry creams.

Unconventional: brown sugar frosted quinces wrapped in Sicilian black swine ham. Serve at 12°-14° C.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl

