



MARSALA RUBINO SUPERIORE

FORTIFIED WINE DOC, MARSALA

Made from Nero d'Avola grapes, its color is enhanced by precious hints of ruby. Sweet, fresh and fruity, with hints of black cherries, pomegranate and plum, it is perfect with dark chocolate with at least 70 % cocoa.

GRAPE VARIETY

Nero d'Avola

TERRITORY OF ORIGIN

Territory of Mazara del Vallo

TERROIR

Soil composition: medium-textured, clayey soil

Altitude: few 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. Cold maceration of the grapes, partial fermentation interrupted by fortification with wine brandy aged at least 5 years in oak barrels. Aging in 50hl and 20hl Allier oak barrels for over 24 months.

TASTING NOTES

Colour: deep ruby red.

Aroma: extremely fruity, with notes of black cherries, pomegranates and plums.

Palate: sweet, with evident hints of red berries, cherries, Marasca cherries and pomegranates.

PAIRING

Traditional: dark chocolate with at least 70% cocoa.

Unconventional: slice of grilled black bread from Castelvetrano, fresh tuma cheese and mulberry jam. Cheese aged in Nero d'Avola wine. Serve at 12°-14° C.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl

