



MARSALA ORO SUPERIORE RISERVA

FORTIFIED WINE DOC, MARSALA

Golden, sweet and intense, with notes of melon, honey and medlar. It is excellent with all Sicilian pastries and ricotta and pastry creams and with aged and spicy cheeses.

GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Coastline of Marsala and Petrosino

TERROIR

Soil composition: medium-textured, tending to sandy 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. Vinification at a temperature of 18°-20°C. The fermentation is stopped by adding brandy aged at least 5 years in oak barrels. Aging for over 48 months in 80hl and 50hl oak barrels, with at least 6 months in barrique.

TASTING NOTES

Colour: deep gold with hues of amber.

Aroma: ethereal, with strong hints of melon and light notes of honey and medlars.

Palate: sweet and lingering, with evident notes of apricots and stewed pears.

PAIRING

Traditional: All Sicilian pastries with ricotta and pastry creams.

Unconventional: all aged and spicy cheeses served with pears, grapes or Chinese lantern berries. Serve at 12°-14° C.

ALCOHOL CONTENT / BOTTLE SIZE

18% by Vol. / 75cl

