

MARSALA VERGINE RISERVA 1980



FORTIFIED WINE DOC, MARSALA

The Marsala wine for sipping par excellence.

Sec and dry, on the nose it is intense and lingering with clear hints of dried figs and carobs. It is excellent with dry pastries and sweet cigars.

GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Inland of the territory of Marsala

TERROIR

Soil composition: medium-textured, slightly clayey soil.

Altitude: from 100 to 200 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.

Fermentation at a temperature of 20°-22°C. Fortification with pure wine spirit until reaching the optimal strength.

Aging for over 25 years in 80hl and 50hl oak barrels.

TASTING NOTES

Colour: deep gold tending to amber.

Aroma: intense and lingering with clear notes of dried figs and carobs.

Palate: sec and dry, with hints of almonds and spicy and balsamic notes.

PAIRING

Traditional: dry pastries, sweet cigars.

Unconventional: grilled black bread from Castelvetro with a small amount of burrata cheese, tuna roe and lemon pickle. Serve at 12°-14° C.

ALCOHOL CONTENT / SIZE

19% by Vol. / 75cl

