





SUPERIORE OLD MARSALA FORTIFIED WINE DOC, MARSALA

Ideal dessert wine with pleasant citrus notes of mandarin and orange peels.

GRAPE VARIETY Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Province of Trapani, area of Marsala and Mazara del Vallo

TERROIR

Soil composition: clay-limestone, sandy, slightly clayish.

Altitude: few metres above sea level. Climate: mediterranean, mild winter, low rainfall, very hot and windy summer.

VINIFICATION AND AGEING

Traditional wine-making methods. Ageing in oak casks for at least 2 years.

TASTING NOTES

Colour: light amber. **Aroma**: well-balanced with pleasant citrus notes of mandarin and orange peels. **Palate**: round, slightly dry, with light notes of hazelnut, carob and mandarin.

PAIRING

Ideal dessert wine. Serve at 12°-14° C.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl