



c a n t i n e
F I C I

CLASSIFICATION:

Flavored wine

ORIGIN:

Territory of Marsala

GRAPE:

White grapes

HARVEST:

Traditional manual

PERIOD OF HARVEST:

September

VINIFICATION:

Sweet dessert wine with added alcohol, sugar, almond aroma, caramel E 150 D

ALCOHOL:

16% Vol.

COLOR:

Deep amber

AROMA:

Almond aroma

FLAVOUR:

Very sweet to the taste of almond

SERVING TEMPERATURE:

A temperature of 12 ° - 15 ° C.

PAIRING:

Flavored wine of exquisite flavor, the result of delicate additions of aromas. It gives original characteristics to cakes, ice cream and fruit salads. Served chilled it is particularly appreciated as light liquor

bagliofici
ALMOND CREAM
FORTIFIED WINE