



c a n t i n e

**F I C I**

**CLASSIFICATION:**

Fortified wine with a protected designation of origin

**ORIGIN:**

Province of Trapani, excluding the municipalities of Pantelleria, Favignana and Alcamo

**CLIMATE:**

Mediterranean, mild winters, limited rainfall, very hot and breezy summer

**GRAPE:**

Grillo, Catarratto and Inzolia

**PERIOD OF HARVEST:**

September

**VINIFICATION:**

In steel silos at a controlled temperature, followed by the arrest of alcoholic fermentation adding alcohol or brandy and cooked must

**AGING:**

At least one year in oak barrels

**ALCOHOL:**

17% Vol.

**COLOR:**

Amber

**AROMA:**

Ethereal

**FLAVOUR:**

Moderately dry

**SERVICE:**

Serve at a temperature of 10 ° -12 ° C as an aperitif and 16 ° -18 ° C. with or after dessert

**PAIRING:**

Semi-dry Marsala Fine at room temperature is a great dessert wine. It can be served chilled as an aperitif. It is also widely used in cooking and in food industry (pastry, ice cream and confectionery)

**MARSALA FINE I.P.**  
**AMBRA SEMISECCO**