



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

GRAPE:

Grillo, Catarratto, Inzolia, Damaschino

HARVEST:

Traditional, manual

PERIOD OF HARVEST:

September

VINIFICATION:

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

AGING:

At least two years in oak barrels

ALCOHOL:

18% Vol.

COLOR:

Deep amber

AROMA:

Intense, persistent, pleasant hints of oak

FLAVOUR:

oft, Sweet

SERVING TEMPERATURE:

Goblet, temperature 12 ° - 14 ° C.

STORAGE:

Constant temperature 16 ° C, controlled light, horizontal bottle

PAIRING:

Classic dessert wine that pairs very well with finest desserts

MARSALA
SUPERIORE DOLCE