

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:

Denominazione di Origine Prote

DOLCE

IMBOTTIGLIATO NELLE CANTINE

FRATELLI FICI

CASA FONDATA NEL 1945 MARSALA - ITALIA PRODOTTO IN ITALIA 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 $^\circ$ C, controlled light, horizontal bottle

PAIRING:

Classic dessert wine that pairs very well with finest desserts



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