



c a n t i n e

F I C I**CLASSIFICATION:**

Fortified Wine Denomination of Protected Origin

ORIGIN:

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

GRAPE:

Grillo, Catarratto, Inzolia, Damaschino

HARVEST:

Traditional, by hand in the typically sapling Marsala vineyards

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:

Amber with golden highlights

AROMA:

Ethereal

FLAVOUR:

Dry

SERVING TEMPERATURE:

Serve at a temperature of 10 ° -12 ° C as an aperitif and at 14 ° -16 ° C. with or after dessert

PAIRING:

Excellent dessert wine. If served chilled, as an aperitif, matches well with high cured cheese or smoked fish appetizers

MARSALA
SUPERIORE SECCO