



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 5 years in oak barrels

ALCOHOL:

18% Vol.

COLOR:

Deep amber

AROMA:

Ethereal

FLAVOUR:

Dry

SERVICE TEMPERATURE:

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

STORAGE:

Constant temperature 16 ° C, controlled light, bottle horizontal

PAIRING:

Classic dessert wine that pairs very well with finest dessert

MARSALA VERGINE
SOLERAS ORO SECCO