



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:**

Soft, 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

**bagliofici**

**MARIA TERESA**  
**MARSALA SUPERIORE DOLCE**