AROMAS AND FLAVORS OF THE LANDS OF SICILY



Marsala, grande vino da meditazione, è un piacevole aperitivo e a temperatura ambiente un ottimo d Ben si addice su ogni tipo di pasticceria e il tipo secco è ottimo con i formaggi saporiti. Affina e matura in antiche botti di rovere nelle cantine dell'antico Baglio Fici.

SEMISECCO

Denominazione d'Origine Protetta

nhra







CLASSIFICATION:

Fortified wine with a protected designation of origin ORIGIN:

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

Mediterranean, mild winters, limited rainfall, very hot and breezy summer

GRAPE:

Grillo, Catarratto and Inzolia PERIOD OF HARVEST:

September VINIFICATION:

In steel silos at a controlled temperature, followed by the arrest of alcoholic fermentation adding alcohol or brandy and cooked must AGING:

At least one year in oak barrels ALCOHOL: 17% Vol. COLOR:

Amber AROMA:

Ethereal FLAVOUR:

Moderately dry

SERVICE:

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

PAIRING:

Semi-dry Marsala Fine at room temperature is a great dessert wine. It can be served chilled as an aperitif. It is also widely used in cooking and in food industry (pastry, ice cream and confectionery)



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