



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

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 ° -12 ° C as an aperitif and 16 ° -18 ° 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)

bagliofici
DOP
MARSALA FINE I.P.
AMBRA SEMISECCO