



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 4 years in oak barrels

**ALCOHOL:**

18% Vol.

**COLOR:**

Amber bright

**AROMA:**

Ethereal

**FLAVOUR:**

Dry, warm and full-bodied

**SERVING 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, horizontal bottle

**PAIRING:**

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

Denominazione d'Origine Protetta

**DOP**

**Baqilofici**

**PERPETUUM**  
**MARSALA RISERVA**