



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



baqlofici  
DOP  
PERPETUUM  
MARSALA VERGINE