



c a n t i n e

**F I C I**

**CLASSIFICATION:**

Fortified wine Malvasia

Terre Siciliane Protected Geographical Indication

**ORIGIN:**

Province of Trapani

**GRAPE:**

White Malvasia

**PERIOD OF HARVEST:**

Overripe grapes

**VINIFICATION:**

Initial fermentation in steel silos at controlled temperature stopped by the addition of neutral alcohol from wine

**ALCOHOL:**

16% Vol.

**COLOR:**

amber

**AROMA:**

Aromatic, intense and fruity.

**FLOVOUR:**

Full and aromatic

**SERVING TEMPERATURE:**

Goblet, served at a temperature of 10 ° -12 ° C. as an aperitif and at 16 ° -18 ° C. with or after dessert

**STORAGE:**

Constant temperature 16 ° C, controlled light

**PAIRING:**

Excellent dessert wine, it goes well with dried pastry and fruit ice cream

**MALVASIA**  
FORTIFIED WINE

IMBOTTIGLIATO NELLE CANTINE  
**FRATELLI FICI**  
CASA FONDATA NEL 1945  
MARSALA - ITALIA  
PRODOTTO IN ITALIA