



c a n t i n e

F I C I

CLASSIFICATION:

Egg Based aromatized wine

ORIGIN:

Province of Trapani excluding Pantalleria, Favignana and Alcamo

GRAPE:

Grillo, Catarratto, Inzolia, Damaschino

PERIOD OF HARVEST:

September

VINIFICATION:

Aromatic wine, prepared with at least 80% of Marsala Fine Doc with addition of alcohol, sugar, alcoholic infusions of egg yolk and caramel E 150 D

ALCOHOL:

16% Vol.

COLOR:

Deep amber

AROMA:

Hints of egg and caramel

FLAVOUR:

Very sweet with the taste of egg

SERVING TEMPERATURE:

A temperature of 12° - 15° C.

PAIRING:

Its particular aromatic composition, makes it pleasant to the taste as well as harmonious in smell. Great as a flavoring for fruit salads

CREMOVO

EGG BASED AROMATIZED WINE