

MARSALA FINE I.P. DOC

Marsala Fine is perfect for cooking ne dishes and for the pastry preparation.



GRAPE VARIETY

Grillo, Catarratto, Inzolia

TERRITORY OF ORIGIN

Province of Trapani,
area of Marsala and Mazara del Vallo

TERROIR

Soil composition: clay-limestone, sandy,
slightly clayish.

Altitude: few metres above sea level.

Climate: mediterranean, mild winter, low
rainfall, very hot and windy summer.

VINIFICATION AND AGEING

Traditional wine-making methods.

Ageing at least 1 year in oak barrels.

TASTING NOTES

Colour: intense amber.

Aroma: intense, persistent, pleasant oak notes.

Palate: fine and delicate.

PAIRING

Perfect for cooking ne dishes and for the pastry
preparation. Serve at 12°-14° C.

ALCOHOL CONTENT

17% vol.

SIZE

75 cl