

# MARSALA SUPERIORE GARIBALDI DOLCE DOC

*Ideal dessert wine with sweet and honeyed notes and hints of dried fig.*



## 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 in oak casks for at least 2 years.

## TASTING NOTES

**Colour:** intense amber.

**Aroma:** intense, persistent, pleasant aroma of dried figs and hints of plum.

**Palate:** round taste with sweet and honeyed notes and hints of dried fig.

## PAIRING

Ideal dessert wine. Serve at 12° - 14° C.

## ALCOHOL CONTENT

18% by Vol.

## SIZE

75 cl