

CLASSIC  
MARSALA

# MARSALA SUPERIORE GARIBALDI DOLCE DOC

*An ideal dessert wine, with a deep amber colour, a sweet and enveloping profile, hints of dried figs, and a harmonious, lingering finish.*



## GRAPE VARIETY

Grillo, Catarratto, Inzolia

## TERRITORY OF ORIGIN

Province of Trapani, area of Marsala and Mazara del Vallo

## TERROIR

**Soil composition:** medium-textured, tending toward sandy

**Altitude:** few metres above sea level.

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

## VINIFICATION AND AGEING

Harvested in the second ten-day period of September, when fully ripe. Vinification at 20°-22°C. Subsequent fortification with neutral alcohol and addition of cooked must. Aged in oak barrels 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

Perfect with biscuits, almond-based desserts and custards; it also pairs very well with chocolate. Excellent with mature or blue cheeses, it is ideal to round off a meal. Serve at 12–14°C.

## ALCOHOL CONTENT

18% by Vol.

## SIZE

75 cl