

CLASSIC
MARSALA



MARSALA SUPERIORE S.O.M. SECCO DOC

With its elegant almond aromas, Marsala S.O.M. captivates with its extraordinary versatility. An ideal meditation wine, it also surprises at the table, proving to be a standout from appetizers to dessert.

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: light amber.

Aroma: well-balanced with pleasant citrus notes of mandarin and orange peels.

Flavour: harmonious and slightly dry, with delicate notes of hazelnut, carob, and mandarin

PAIRING

An ideal dessert wine, it also surprises at the table, from appetizers to dessert, or as an unusual aperitif with friends. Serve at 12°-14° C.

ALCOHOL CONTENT

18% by Vol.

SIZE

75 cl