

CLASSIC
MARSALA

MARSALA FINE I.P. DOC

Marsala Fine, with its delicate and balanced profile, is delightful to enjoy at the end of a meal or to enhance your sweet and savoury dishes.



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 1 years.

TASTING NOTES

Colour: intense amber.

Aroma: intense, persistent, pleasant oak notes.

Palate: fine and delicate.

PAIRING

Perfect for enjoying with biscuits and pastries, it stands out for its versatility, making it ideal for both sweet and savoury dishes. Serve at 12–14 °C.

ALCOHOL CONTENT

17% vol.

SIZE

75 cl