

N° 018 SINGLE BARREL

MARSALA VERGINE RISERVA DOC 2005

Born from a single oak barrel, a dry marsala that in more than 15 years of aging has developed intense and complex aromas.



GRAPE VARIETY

Grillo, Catarratto and Inzolia

TERRITORY OF ORIGIN

Inland of the territory of Marsala

TERROIR

Soil composition: medium-textured, slightly clayey soil.

Altitude: from 100 to 200 M above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period from mid-September, at an advanced phase of ripening.

Fermentation at a temperature of 20°-22°C. Fortification with pure wine spirit until reaching the optimal strength.

Ageing for over 15 years in single 20hl oak barrel.

TASTING NOTES

Colour: golden yellow with copper reflections.

Aroma: intense and complex with broad hints of toasted almonds, tobacco and leather, distinct hints of citrus peel and carob.

Flavour: enchanting, perfectly balanced, fresh and sapid.

PAIRING

A typical meditation wine, it is excellent with dark chocolate with 80% cocoa, cocoa beans or with a cigar.

Serve at 12°-14° C.

SIZE

75 cl

