

Cantine Florio

VECCHIOFLORIO MARSALA SUPERIORE



ZONE OF PRODUCTION - Coastal area of Marsala and inland areas of the province of Trapani.

GRAPE - Grillo and Cataratto white varieties.

TYPE – Fortified wine.

CLASSIFICATION - Marsala D.O.C. (Designation of Controlled Origin).

SOIL – red soil terrains, dry and sandy, generally considered of low fertility.

ALTITUDE – Vineyards grown at sea level and up to 300 meters above sea level.

VINES – Grown in the typical Marsala “alberello” trellis with a density of at least 5.000 plants per hectare.

CLIMATE – Insular with mild winters and very hot, dry summers.

HARVEST – By hand, at full maturity, in the second half of September..

VINIFICATION – Pressing of grapes with high sugar content to bring to the must all the qualities contained in the skins.

Temperature-controlled fermentation with the addition to the wine of fortified must, cooked must and wine-brandy

MATURATION – At least 30 months in oak casks and barrels of various sizes. refinement – At least 3 months in the bottle.

TASTING- Color: amber with hints of old gold. Aroma: very refined with scents of raisins, liquorice, dates and vanilla. Flavour: warm and full, with an elegant after-taste of ripe fruit and raisins.

ALCOHOL CONTENT - 18,0 % ol.

SUGAR CONTENT - 110 - 112 g/l.

SERVING TEMPERATURE - 15° - 16° C.

BOTTLE SIZE - 0.750 Lt

RECOMMENDED WHIT– Classic dessert wine, with dry pastries, can also be served with mature cheeses.

STORAGE – In a cool place (14° - 16° C.), with low humidity, away from the light.

AGE - Marsala Classico which, if stored in suitable cellars, has no ageing limits.

1ST YEAR OF PRODUCTION - 1915 harvest.