

*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.