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.

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