

TERRITORY

PRODUCTION AREA

Coastal strip of the town of Marsala and hinterland of the province of Trapani

GRAPE VARIETY

Grillo and Cataratto white grapes

SOIL

Red, sandy soils, dry, rich in sand and marked by a low fertility

ALTITUDE

Vineyards grown from sea level to 300 metres above sea level

VINEYARD

Typical Marsala bush-trained vines, density of at least 5,000 plants per hectare

CLIMATE

Insular, with mild winters and very hot and dry summers



Grillo - Cataratto

TASTING NOTES

COLOUR

Amber-coloured with gold highlights

BOUQUET

Of great finesse with scents of raisins and vanilla

FLAVOUR

Warm and full, with an elegant finish of bitter almonds and raisins

VECCHIOFLORIO

DRY



TYPE

Fortified wine

CLASSIFICATION

DOC Marsala Superiore

HARVEST

By hand, at advanced ripening, after the 20th of September

VINIFICATION

Pressing of the grapes with a high sugar content to pass the precious substances found in the skins to the must. Fermentation at controlled temperature and blend of the resulting wine with fortified must, cooked must and wine-brandy

MATURATION

Almost 3 years in oak casks and vats of various capacities. One of the secret of quality marsala is the ageing, for this Vecchioflorio ripen in oak casks of various capacities for at least 30 months, 6 months more than as expected from disciplinary

AGEING

At least 2 months in bottle

ALCOHOL CONTENT

18.0 % vol.

SUGAR CONTENT

38 - 39 g/l

SERVING TEMPERATURE

As aperitif 8° - 10° C. As dessert wine and as meditation wine 14° - 16° C

FOOD PAIRINGS

As aperitif go well with medium-aged cheeses, roasted almonds and fish eggs. Is also a traditional dessert wine excellent with pastries and dried fruit

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

If preserved in cellars with suitable conditions, has no time limits

FORMAT

75 cl

1ST YEAR OF PRODUCTION

1981 harvest



DUCA DI SALAPARUTA

CANTINE
FLORIO