

MARSALA VERGINE D.O.C.

QUALITY ASSURANCE:

Controlled designation of Origin "Marsala" - Law 851 from 28.11.1984

GRAPE VARIETY:

Blend of Grillo, Catarratto, Inzolia.

ABV (%Vol):

19%

SUGAR RESIDUE (%Vol):

<1%

VINIFICATION:

Hand-picked mature grapes with high sugar level, soft pressing, fermentation and preparation of the *concia*, with only alcohol being added to the wine obtained.

AGEING:

More than five years in oak casks of various sizes.

REFINEMENT:

In stainless steel for around three months.

FORMATS:

37.5 cl and 75 cl bottles.

DURATION:

If stored away from heat and light sources, the wine will keep for an unlimited period and will continue to improve over time.

STORAGE METHOD:

After being opened, if the bottle is sealed again using a bottle stopper and stored in a dry place, away from heat and light sources, it will keep well for a number of months.

PAIRING:

Marsala Vergine is the ideal way to round off a meal as an alternative to spirits with their higher alcohol content. This wine has a complex, incisive nature which means that it goes well with very mature cheeses, oysters, foie gras, cured fish roe and braised meat.

RECOMMENDED SERVING TEMPERATURE:

With savoury dishes 8-10 °C. - With sweet dishes 14-16 °C.

DESCRIPTION

Marsala Vergine is aged for longer and its *concia* process is simpler. In this variant, only alcohol is added to the wine base. The ageing process commences in oak casks which are never completely filled to the brim to allow the characteristic oxidative ageing to develop. Vergine Riserva has been a steadfast presence down through the generations. This special wine is nourished in oak "coffers" at the Martinez Winery under the watchful eye of the oenologist, Florio Martinez, and his staff, who take great care of it until bottling.

