

CREMA MANDORLA

GRAPE VARIETY:

Blend of Grillo, Catarratto, Inzolia D.O.C.

ABV (%Vol):

16%

SUGAR RESIDUE (%Vol):

27%

VINIFICATION:

Sugar, alcohol and almond flavor is added to Marsala Fine D.O.C., which is aged for more than six months.

REFINEMENT:

In stainless steel for around three months.

FORMATS:

75 cl bottles.

DURATION:

For a couple of years if stored in a dry environment away from light and heat sources.

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:

It is a sweet and enchanting dessert wine, ideal for pairing with almond or nut cookies. Excellent ingredient in the kitchen for flavoring fresh fruit and desserts.

RECOMMENDED SERVING TEMPERATURE:

5-8 °C.

DESCRIPTION:

When the liqueur surpasses the character of the wine and becomes a dessert wine, then comes the cream to be enjoyed cold in a glass, or to be used as an ingredient in dessert recipes. Particularly, Crema Mandorla may be used to add flavor to nutty desserts. Creams are born from a base of Marsala Fine to which the specific, fresh flavor is added.

