

VINO ALLA MANDORLA

GRAPE VARIETY:

Blend of local white grapes.

ABV (%Vol):

16%

SUGAR RESIDUE (%Vol):

25%

VINIFICATION:

Hand-picked grapes, traditional pressing, fermentation at a controlled temperature. Sugar, alcohol and almond flavouring are added to the wine.

REFINEMENT:

In stainless steel for around three months.

FORMATS:

100 cl bottles.

DURATION:

Some years if stored in a dry environment away from light and heat sources.

STORAGE METHOD:

Once the bottle has been opened, the wine will keep in the fridge for a few months if sealed with a bottle stopper.

PAIRING:

Sweet, irresistible dessert wine, ideal for pairing with biscuit-like petits fours and desserts made from almonds and dried fruits.

RECOMMENDED SERVING TEMPERATURE:

5-8 °C.

DESCRIPTION:

The almond wine is a sweet and tasty glass. Served cold, it is an explosion of flavors of almond and the local white grapes from which it is born. The winemaking process is completed at Cantina Martinez where the wine is sweetened, fortified and flavored, then refined before it is poured into steel tanks.



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