

LA VILLA ARABA - MARSALA VERGINE RISERVA 1995 D.O.C.

QUALITY ASSURANCE:

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

GRAPE VARIETY:

Grillo.

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:

From 1995 in 220 liters oak barriques.

REFINEMENT:

In stainless steel for around three months.

FORMATS:

50 cl bottle.

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:

Il Marsala Vergine from the 2003 Riserva is dedicated to the first automobile that the Martinez family ever purchased: a Diatto TP7. In the early 1900s, Gaspare Martinez, a 2nd generation exponent, loaned it to King Vittorio Emanuele III during his trip to Sicily. In the mix which is the process phase of the production that defines the typology of Marsala, to the base D.O.C. wine of Grillo grapes only alcohol was added to then begin the aging in oak barrels.

