

IL FONDATORE - MARSALA VERGINE RISERVA 1978 D.O.C.

QUALITY ASSURANCE:

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

GRAPE VARIETY:

Blend of Grillo, Catarratto.

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 1978 in Oak casks.

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:

To be enjoyed, unhurried, at the end of a meal, or on important days to mark the occasion with its decisive and persistent flavors.

RECOMMENDED SERVING TEMPERATURE:

14-16 °C.

DESCRIPTION:

Dedicated to Carlo Martinez, an intelligent and dynamic young man, who, together with his brother Francesco, founded the company in 1866. His enterprising spirit continues to live across 6 generations in a long company history, just like the persistence of the taste of the *Il Fondatore* Riserve. In the mix which is the process phase of production which defines the Marsala typology, only alcohol is added to the base D.O.C. wine as a start-up to the aging in oak barrels.

