

LA MADRE - MARSALA SUPERIORE RISERVA 2010 DOLCE 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):

18%

SUGAR RESIDUE (%Vol):

10.5%

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 2010 in cone-shaped oak vats.

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:

Sweet but not cloying, this is an ideal wine to enjoy particularly with desserts made from ricotta or dried fruit; it also pairs well with chocolate from Modica or 60% dark chocolate. Ready to drink as soon as opened, it can be served as a refined aperitif with blue cheeses.

RECOMMENDED SERVING TEMPERATURE:

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

DESCRIPTION:

Dedicated to Nonna Tanina, mother of 5 children, a generous and sweet woman, but at the same time authoritative and decisive, just like Marsala La Madre: warm and enveloping with its amber color, explosive to the nose, sweet yet not sugary in the mouth. In the mix, which is the process phase of production that defines the typology of Marsala, the *mistelle*, which gives it the sweetness, and the cooked must and alcohol is added to the base D.O.C. wine, which then is aged in oak barrels.

