

MARSALA FINE D.O.C.

QUALITY ASSURANCE:

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

GRAPE VARIETY:

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

ABV (%Vol):

17%

SUGAR RESIDUE (%Vol):

5%

VINIFICATION:

Hand-picked ripe grapes with high sugar content, soft pressing, fermentation and preparation of the concia, with the addition of mistelle, cooked must and alcohol to the wine obtained.

AGEING:

More than one year in oak casks of various sizes.

REFINEMENT:

In stainless steel for around three months.

FORMATS:

75 cl, 100 cl and 200 cl bottles.

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.

DESCRIPTION:

Marsala Fine D.O.C., is the younger of Marsala wines, as required by the production specification it is aged only for one year, it is used in kitchen, is a great ingredient for sweet or salty dishes.



MARTINEZ srl

Via Mazara 209 - 91025 MARSALA (TP) - IT
Ph: +39 0923.981050 - Fax: +39 0923.721127
info@martinez.it - www.martinez.it