MARSALA SUPERIORE GARIBALDI 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):
11%

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 two years in oak casks of various sizes.

REFINEMENT:
In stainless steel for around three months.

FORMATS:
37.5 cl and 75 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.

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:
Marsala Superiore Dolce bears the name of Garibaldi because this was the kind of wine favoured by him when he landed in Marsala during his campaign to unify Italy. With a sugar residue of 11%, this is the sweetest of the Marsala Martinez wines and probably the reason why so many women prefer it over other wines. During the concia process, which is the stage when the type of Marsala being produced is defined, alcohol, mistelle and cooked must are added to the wine, giving it an intense amber colour. The ageing process then begins in oak casks where the wine is in contact with the air for a number of years, developing its characteristic oxidative bouquet.