

## MARSALA SUPERIORE S.O.M. SECCO 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):

3%

### VINIFICATION:

Hand-picked ripe grapes with high sugar level, soft pressing, fermentation and preparation of the *concia*, with the addition of *mistelle* 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:

Dry but smooth and well-rounded, this wine can be enjoyed throughout the meal, from start to finish: as an excellent aperitif together with mature, hard cheeses, Parmesan and dried fruit; and at the end of the meal with biscuit-like *petits fours* or tarts.

### RECOMMENDED SERVING TEMPERATURE:

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

### DESCRIPTION:

In the Marsala Martinez range, the taste of the Marsala Superiore Secco lies between the driest Marsala Vergine and the Superiore Dolce. Alcohol and *mistelle*, an element responsible for the balance and smoothness of this kind of Marsala, are added to the wine during the *concia* process, which is the stage when the type of Marsala being produced is defined. 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.

