

ÈXITO - MARSALA VERGINE RISERVA 1982 D.O.C.

QUALITY ASSURANCE:

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

GRAPE VARIETY:

Grillo.

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 1982 in oak cask

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:

The result of a refined selection of Virgin Marsala in 1982 is "Èxito" from the Spanish word for "success", as the name itself says, triumph of the Marsala which knows how to live unhurriedly. It is one of the most aged Marsala in the Martinez gamma, but is the one with the youngest, most-modern packaging. Instead of the traditional dark bottle, Èxito is bottled in transparent glass which adds value to its gold color. In the mix, which is the process phase of production that defines the Marsala typology, to the base D.O.C. wine of Grillo grapes, only alcohol is added to then start-up the aging, which for more than 35 years continues to take place in oak barrels.

