

IL CAVALIERE - MARSALA SUPERIORE RISERVA 2007 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):

2,5%

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 2007 in oak casks.

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:

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:

Dedicated to Nonno Carlo, a 4th generation exponent of Cantina Martinez. A man who was impassive and elegant, just like the character of Marsala Il Cavaliere: of a golden brown color, intense to the nose, dry yet soft in the mouth. In the mix, which is the process phase of production that defines the Marsala typology, *mistella*, which renders it soft, and alcohol is added to the base D.O.C. wine, to then to begin the aging in oak barrels.

