

MARSALA SUPERIORE RUBINO D.O.C.

QUALITY ASSURANCE:

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

GRAPE VARIETY:

Blend of Nerello Mascalese and Perricone.

ABV (%Vol):

18%

SUGAR RESIDUE (%Vol):

7%

VINIFICATION:

Manual harvest of ripe grapes with a high sugar content, partial fermentation of the must in the presence of skins. This is followed by racking and tanning with the addition of alcohol.

AGEING:

More than two years in oak casks of various sizes.

REFINEMENT:

Three months in stainless steel.

FORMATS:

37,5 cl and 75 cl bottles.

DURATION:

If stored away from heat and light sources, the wine will keep well for an unlimited period and will continue to improve over time.

STORAGE METHOD:

After opening, if the bottle is sealed again by a bottle stopper and stored in a dry place, far away from heat and light sources, the wine will keep well for several months.

PAIRING:

Pleasant, fruity, slightly sweet, with a strong character. We recommend pairing with dry pastries, chocolate, mulberry jam and hard cheeses.

RECOMMENDED SERVING TEMPERATURE:

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

DESCRIPTION:

Superiore Rubino is a semi-dry Marsala. In Marsala Martinez range, it is very particular being the only one obtained from red berried grapes. In the must obtained from very ripe fruits, the skins are left to ferment for 24/36 hours. During this period, the must is enriched with anthocyanins that give intensity to the ruby color, tannins and aromas that give body to its flavor. After racking, the fermentation of the must is stopped with the addition of alcohol, followed by the aging process in oak barrels, in which the wine is in contact with the air, developing its characteristic oxidative bouquet.

