

## CREMA MANDORLA

### GRAPE VARIETY:

Blend of Grillo, Catarratto, Inzolia D.O.C.

### ABV (%Vol):

16%

### SUGAR RESIDUE (%Vol):

27%

### VINIFICATION:

Sugar, alcohol and almond flavor is added to Marsala Fine D.O.C., which is aged for more than six months.

### REFINEMENT:

In stainless steel for around three months.

### FORMAT:

75 cl bottle.

### DURATION:

For a couple of years if stored in a dry environment away from light and heat sources.

### 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:

It is a sweet and enchanting dessert wine, ideal for pairing with almond or nut cookies. Excellent ingredient in the kitchen for flavoring fresh fruit and desserts.

### RECOMMENDED SERVING TEMPERATURE:

5-8 °C.

### DESCRIPTION:

When the liqueur surpasses the character of the wine and becomes a dessert wine, then comes the cream to be enjoyed cold in a glass, or to be used as an ingredient in dessert recipes. Particularly, Crema Mandorla may be used to add flavor to nutty desserts. Creams are born from a base of Marsala Fine to which the specific, fresh flavor is added.

### NUTRITION FACTS:

E=825KJ/196Kcal x 100 m

### INGREDIENTS:

Vino Marsala Fine DOC (ingredients: grape must, alcohol, antioxidant SULFUR DIOXIDE), sugar, alcohol, ALMOND aroma, antioxidant SULFUR DIOXIDE, caramel coloring.

