

# ARINI ENOT. GIUSEPPE CASA VINICOLA - MARSALA

## MARSALA SUPERIORE AMBRA SECCO (DRY) S.O.M. DOC



**Product:** Marsala Superiore Secco (Dry) D.O.C.;

**Grapes:** white grape, Grillo 60%, Inzolia 20%  
Catarratto 20%;

**Area:** Area of Marsala and Trapani province (Law 851  
of 28.11.84);

**Altitude:** 60/80 meters s.l.m.;

**System:** espalier ;

**Harvest time:** End of September

**Wine:** steel silos under controlled temperature,  
followed by tanning and that the arrest of fermentation  
alcohol with addition of alcohol and cooked must

**Color:** Amber with golden highlights

**Perfume:** Harmonic very fine;

**Flavor:** Dry, smooth with hints of dried fruit;

**Alcohol content:** 18.00% Vol.;

**Sugar:** 30 gr / lt.;

**Refined in wood:** 10 years in cask oak (minimum);

**Bottle aging:** 10 months;

**Food match:** A wine for dessert when served at room  
temperature accompanied with well-cheeses and  
sweets.