

CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



MARSALA

SUPERIORE AMBRA DOLCE

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES:

GRILLO (50%) AND CATARRATTO (50%)

PRODUCTION AREA:

MARSALA TERRITORY (ACT 851 28TH-11-1984)

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

AUGUST/SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (25/26°C); ONCE GOT THE BASIC WINE, WE MAKE THE "BLEND" WHICH CONSISTS IN THE ADDITION OF ETHYL ALCOHOL OF WINE ORIGIN, COOKED MUST AND "MISTELLA" TO THE BASIC PRODUCTION IN ORDER TO LET IT GET THE ORGANOLEPTIC AND SENSORIAL COMPLEXITY, TYPICAL OF MARSALA WINE

COLOUR: DARK AMBER

SMELL:

INTENSE, WITH A GREAT OLFACTORY FINESSE; IT RELEASES PARTICULAR HINTS OF DRY FIGS, CAROBS, BURNT SUGAR AND SWEET SPICES

TASTE: FULL TO THE PALATE, FULL-BODIED, WARM AND EMBRACING, WITH A BALSAMIC AND AGREEABLE AFTERTASTE BUT NOT VERY SWEET

ALCOHOLIC STRENGTH: 18% VOL.

SUGARY RESIDUE: 100 GRAMS/LT.

WOOD REFINING:

AT LEAST 2 YEARS IN OAK BARRELS

MATURING IN BOTTLES: AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

EXCELLENT DESSERT WINE TO PAIR WITH DRY AND CREAMY SWEETS OF THE SICILIAN CONFECTIONERY; BUT IT PAIRS VERY WELL WITH SEASONED CHEESE, DRY FRUIT AND ARTISAN CHOCOLATE FROM MODICA

SERVING TEMPERATURE: 14/16°C

CONFEZIONAMENTO [750 ML]

- 6 BOTTIGLIE DA 750 ML PER CARTONE
- 20 CARTONI PER STRATO
- 100 CARTONI PER PALLET
- DIMENSIONI PALLET 80*120*170

