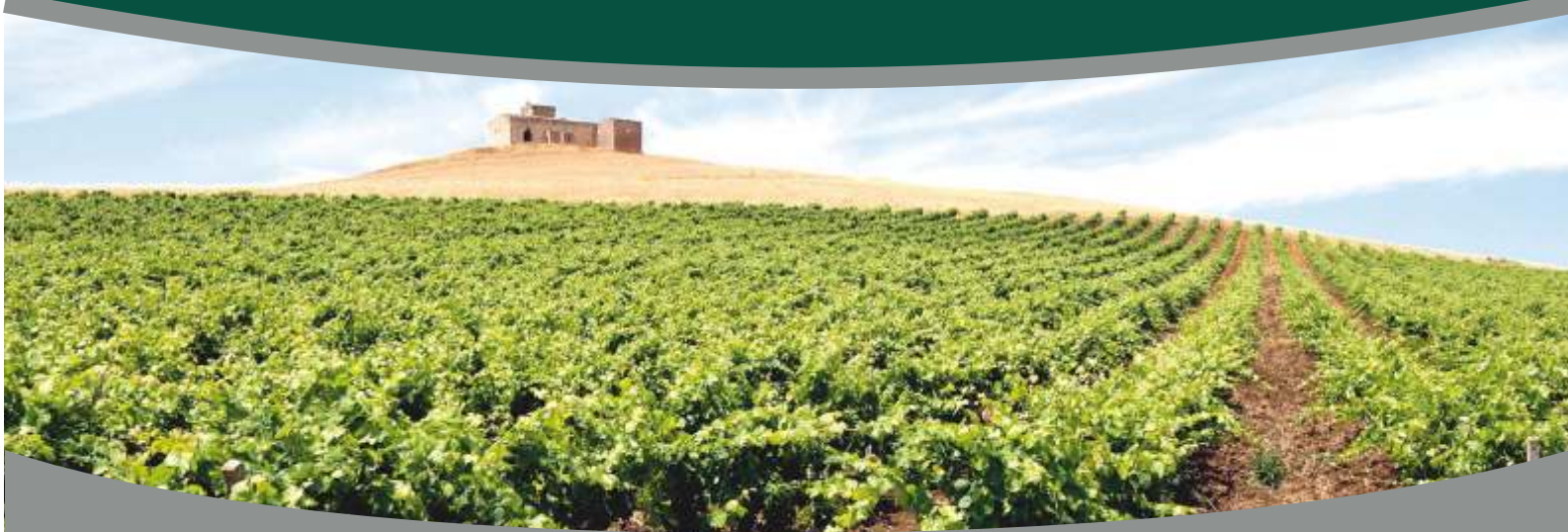




CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



PRODUCTS
CATALOG
I T A L I A



A CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION N° 1308/13

CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



CALAVIANCA BIANCO

Terre Siciliane

Indicazione Geografica Protetta

GRAPES:

GRECANICO (50%) AND INZOLIA (50%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

**IN STEEL TANKS AT CONTROLLED TEMPERATURE
(14/16°C)**

COLOUR:

PALE YELLOW WITH GREENISH HIGHLIGHTS

SMELL:

**PLEASANT AND DELICATE, WITH INTENSE
FLAVOURS OF RIPE WHITE FRUIT**

TASTE:

**DRY, LIGHTLY ACID, JUICY AND LASTING TILL THE
END**

ALCOHOLIC STRENGTH:

12% VOL.

WOOD REFINING:

NONE

MATURING IN BOTTLE:

AT LEAST 1 MONTH

SERVING SUGGESTIONS:

**WE DRINK IT GLADLY WITH SHELLFISH AND FISH
BUT ALSO WITH FRESH HARD CHEESE PRODUCED
IN SICILY**

SERVING TEMPERATURE:

10/12°C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



CALARUSSA

Terre Siciliane

Indicazione Geografica Protetta

GRAPE:

BLEND OF NATIVE RED GRAPES

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (16/18°C) WITH A MUST MACERATION ON SKINS AT LEAST FOR 5/7 DAYS

COLOUR:

BRILLIANT RUBY RED WITH VIOLET HIGHLIGHTS

SMELL:

INTENSE AND LIKEABLE, WITH MARKED HINTS OF RIPE RED FRUIT

TASTE:

VERY FRUITY, LIVELY AND REFRESHING

ALCOHOLIC STRENGTH:

12,50% VOL.

WOOD REFINING:

NONE

MATURING IN BOTTLE:

AT LEAST 1 MONTH

SERVING SUGGESTIONS:

IDEAL TO PAIR WITH MAIN COURSES WITH GRILLED OR ROASTED WHITE AND RED MEAT; FANTASTIC ALSO WITH COLD CUTS AND SPICY SOFT CHEESE PRODUCED IN SICILY

SERVING TEMPERATURE:

16/18°C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



GRILLO

Doc Sicilia

GRAPE:

GRILLO (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

AUGUST/SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (14/16°C) AFTER A SHORT COLD MACERATION OF THE MUST ON SKINS AT LEAST FOR 6 HOURS

COLOUR:

BRILLIANT STRAW YELLOW WITH GREENISH HIGHLIGHTS

SMELL:

INTENSE AND DELICATE WITH PLEASANT AND FRESH FLORAL ZAGARA HINTS WHICH MELT INTO THE ONES OF WHITE PEACHES, CITRUS AND TROPICAL FRUITS

TASTE:

FRESH, SOFT, VERY AGREEABLE TO THE PALATE FOR ITS BALANCED ACIDITY; IT ALSO HAS A LONG, MINERAL AND RESOLUTELY SAPID END

ALCOHOLIC STRENGTH:

13%VOL.

WOOD REFINING:

NONE

MATURING IN BOTTLE:

AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

EXCELLENT AS APERITIF, PERFECT WITH SEA FOOD, FRIED LATEEN-SAILED FISH, SOUPS AND THE TYPICAL FISH OF THE SICILIAN COOKING; IT CAN BE PAIRED VERY WELL WITH FRESH LIGHTLY SEASONED CHEESE AND WITH GRILLED VEGETABLES

SERVING TEMPERATURE:

10/12° C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



ROSSOVIVO

Doc Sicilia

GRAPE:

NERO D'AVOLA (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (16/18°C) WITH A MUST MACERATION ON SKINS AT LEAST FOR 8/10 DAYS

COLOUR:

BRILLIANT RUBY RED WITH VIOLET HIGHLIGHTS

SMELL:

WIDE, PLEASANT, FRUITY AND WITH SPICY HINTS WHICH REFER TO SOUR BLACK AND MORELLO CHERRIES, CURRANTS AND VANILLA

TASTE:

SOFT, BALANCED, RIGHTLY TANNIC, WITH AN EXCELLENT ACIDITY AND A LONG FINAL PERSISTENCE

ALCOHOLIC STRENGTH:

13,00% VOL.

WOOD REFINING:

NONE

MATURING IN BOTTLE:

AT LEAST 1 MONTH

SERVING SUGGESTIONS:

PERFECT TO PAIR WITH MAIN COURSES OF ROASTED OR GRILLED WHITE AND RED MEAT, ALSO IDEAL WITH COLD CUTS AND SOFT SPICY CHEESE PRODUCED IN SICILY

SERVING TEMPERATURE:

16/18°C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



ORIGINE

Doc Sicilia

GRAPES:

NERO D'AVOLA (50%) AND PERRICONE (50%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (20/22°C) WITH A MUST MACERATION ON SKINS AT LEAST FOR 14/15 DAYS

COLOUR:

INTENSE RUBY RED WITH VIOLET HIGHLIGHTS

SMELL:

WIDE OLFATORY SPECTRUM, WITH CLEAR PLUMS HINTS, MORELLO AND BLACK CHERRIES FOLLOWED BY SPICY AROMAS OF BLACK PEPPER, CINNAMON AND VANILLA

TASTE:

WIDE, HARMONIOUS, SOFT; IT SHOWS AN ELEGANT AND POLITE TANNIN, WITH A VERY INTENSE AND GREAT AROMATIC FINAL PERSISTENCE

ALCOHOLIC STRENGTH:

13,50% VOL.

WOOD REFINING:

AT LEAST 3 MONTHS IN BARRIQUE

MATURING IN BOTTLE:

AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

TO TASTE WITH GRILLED AND ROASTED WHITE OR RED MEAT, BRAISED POULTRY BUT ALSO COLD CUTS AND HALF SEASONED CHEESE PRODUCED IN SICILY

SERVING TEMPERATURE:

16/18 C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



LITHOS

Doc Sicilia

GRAPE:

NERO D'AVOLA (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (24/25°C) WITH A MUST MACERATION ON SKINS FOR MORE THAN 20 DAYS

SMELL:

PLEASANT SENSATIONS OF PLUM JAMS AND BERRIES; IT HAS ALSO EXTRAORDINARY MARKED SPICY HINTS OF PEPPER AND VANILLA

TASTE:

ROUND, POWERFUL AND FASCINATING TO THE PALATE, VERY TANNIC BUT NOT AGGRESSIVE; IT STANDS OUT FOR ITS PERSONALITY AND FOR A FINAL, VERY ELEGANT AROMATIC PERSISTENCE

ALCOHOLIC STRENGTH:

13,50% VOL.

WOOD REFINING:

AT LEAST 6 MONTHS IN BARRIQUE

MATURING IN BOTTLE:

AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

TO TASTE WITH ROASTED OR GRILLED RED MEAT, BRAISED POULTRY BUT ALSO WITH COLD CUTS AND SEASONED CHEESE PRODUCED IN SICILY

SERVING TEMPERATURE:

16/18° C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



CALICANTO

Terre Siciliane

Indicazione Geografica Protetta

GRAPE:

ZIBIBBO (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME: AUGUST/SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (14/16°C) AFTER A COLD MACERATION OF THE MUST ON SKINS AT LEAST FOR 6 HOURS

COLOUR:

STRAW YELLOW WITH GREENISH HIGHLIGHTS

SMELL:

INTENSE, COMPLEX AND PERSISTENT BOUQUET, TYPICAL OF ZIBIBBO GRAPE; IT SHOWS FLOREAL HINTS OF ZAGARA AND JASMINE, FOLLOWED BY PLEASANT SCENTS OF EXOTIC FRUITS AND MEDITERRANEAN HERBS

TASTE:

DRY, FRESH AND SOFT TO THE PALATE WITH AN AGREEABLE SENSE OF AROMATIC HINTS; IT IS ENDOWED WITH A BALANCED ACIDITY WHICH GIVES IT A LONG FINAL PERSISTENCE

ALCOHOLIC STRENGTH:

13,50% VOL.

WOOD REFINING: NONE

MATURING IN BOTTLE:

AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

EXCELLENT AS APERITIF, IT PERFECTLY PAIRS WITH SEAFOOD STARTERS AND WITH FISH AND SHELLFISH TYPICAL OF THE SICILIAN COOKING; IT PAIRS VERY WELL WITH FRESH SEASONED CHEESE AND WITH GRILLED VEGETABLES

SERVING TEMPERATURE: 10/12°C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



PASSITO

Terre Siciliane

Indicazione Geografica Protetta

GRAPES:

ZIBIBBO (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

AUGUST/SEPTEMBER

VINIFICATION:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (14/16°C), WITH RAISINS SOAKED ON THE MUST FOR AT LEAST 3 MONTHS; IN THIS WAY IT IS GOT A WINE WHOSE ALCOHOLIC COMPONENT IS BALANCED WITH ITS SUGARY STRENGTH

COLOUR:

INTENSE GOLDEN-AMBER YELLOW

SMELL:

COMPLEX, INTENSE AND PERSISTENT WITH RIPE PEACHES AND CANDIED CITRUS FRUITS, DRY FIGS, DATES AND ACACIA HINTS

TASTE:

SWEET, FULL, HARMONIOUS, WITH A GREAT FRESHNESS AND INTENSITY; BUT ALSO WITH A REMARKABLE TEXTURE AND A FINAL EXTRAORDINARY PERSISTENCE

ALCOHOLIC STRENGTH: 14% VOL.

SUGARY RESIDUE: 140 GRAMS /LIT.

WOOD REFINING: NONE

MATURING IN BOTTLES: AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

EXTRAORDINARY DESSERT WINE; IT CAN BE PAIRED WITH DRY AND CREAMY PRODUCTS OF THE SICILIAN CONFECTIONERY, BUT ALSO WITH ARTISAN FRUIT ICE-CREAMS AND WITH MODICA CHOCOLATE

SERVING TEMPERATURE:

12/14° C

CONFEZIONAMENTO [500 ML]

- 6 BOTTIGLIE DA 500 ML PER CARTONE
- 25 CARTONI PER STRATO
- 120 CARTONI PER PALLET
- DIMENSIONI PALLET 80*120*170



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



VIGNA MORESCA

ZIBIBBO Vino Liquoroso

Terre Siciliane

Indicazione Geografica Protetta

GRAPE:

ZIBIBBO (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (16/18° C); DEVELOPED THE FIRST 5-6° ALCOHOL DEGREES DURING THE ALCOHOLIC FERMENTATION, SOME ETHYL ALCOHOL OF WINE-PRODUCING ORIGIN IS ADDED UNTIL ABOUT 16° ALCOHOL DEGREES TO STOP THE FERMENTATION AND TO PRESERVE, IN THIS WAY, SOME MUST SUGARS AND AROMAS

COLOUR:

LIGHT STRAW YELLOW WITH GOLDEN HIGHLIGHTS

SMELL:

INTENSE, HARMONIOUS AND PERSISTENT, WITH CLEAR HINTS OF APRICOTS JAM, CANDIED CITRUS FRUITS, ZAGARA FLOWERS AND HONEY

TASTE:

PLEASANTLY SWEET, FULL-BODIED AND PERSISTENT TO THE PALATE WITH HONEY AND SYRUPED FRUITS FLAVOURS

ALCOHOLIC STRENGTH: 16,00%

SUGARY RESIDUE: 120 GRAMS / LIT.

WOOD REFINING: NONE

MATURING IN BOTTLES: AT LEAST 1 MONTH

SERVING SUGGESTIONS:

EXCELLENT DESSERT WINE, IDEAL WITH EVERY KIND OF DRY AND CREAMY CONFECTIONERY; TO TASTE ALSO WITH THE NOUGAT, FRUITS AND ARTISAN ICE-CREAMS OF THE SICILIAN PRODUCTION

SERVING TEMPERATURE: 12/14° C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



VIGNA MORESCA

MOSCATO Vino Liquoroso

Terre Siciliane

Indicazione Geografica Protetta

GRAPE:

ZIBIBBO (100%)

PRODUCTION AREA:

MARSALA TERRITORY

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (16/18°C); DEVELOPED THE FIRST 5-6° ALCOHOL DEGREES DURING THE ALCOHOLIC FERMENTATION, SOME ETHYL ALCOHOL OF WINE-PRODUCING ORIGIN IS ADDED UNTIL ABOUT 16° ALCOHOL DEGREES TO STOP THE FERMENTATION AND TO PRESERVE, IN THIS WAY, SOME MUST SUGARS AND AROMAS

COLOUR:

INTENSE GOLDEN YELLOW WITH COPPER-COLOURED HIGHLIGHTS

SMELL: INTENSE AND HARMONIOUS, WITH PLEASANT AND CLEAR HINTS OF YELLOW PEACHES, ORANGE AND TANGERINE PEELS, DRY FIGS AND DATES

TASTE:

WIDE AND SWEET NECTAR, FULL-BODIED; TO THE PALATE IT SHOWS A GREAT TEXTURE WITH A SENSE OF AROMATIC HINTS

ALCOHOLIC STRENGTH: 16%

SUGARY RESIDUE: 140 GRAMS /LIT.

WOOD REFINING: NONE

MATURING IN BOTTLES: AT LEAST 6 MONTHS

SERVING SUGGESTIONS:

EXCELLENT DESSERT WINE, IT CAN BE PAIRED WITH ANISEED BISCUITS OF THE SICILIAN CONFECTIONERY, CHOCOLATE SWEETS, JAM TARTS AND WITH ARTISAN FRUIT ICE-CREAMS

SERVING TEMPERATURE: 12/14° C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



VIGNA MORESCA

MALVASIA Vino Liquoroso

Terre Siciliane

Indicazione Geografica Protetta

GRAPE:

MALVASIA (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (16/18°C); DEVELOPED THE FIRST 5-6° ALCOHOL DEGREES DURING THE ALCOHOLIC FERMENTATION, SOME ETHYL ALCOHOL OF WINE-PRODUCING ORIGIN IS ADDED UNTIL ABOUT 16° ALCOHOL DEGREES TO STOP THE FERMENTATION AND TO PRESERVE, IN THIS WAY, SOME MUST SUGARS AND AROMAS

COLOUR:

INTENSE STRAW YELLOW WITH GOLDEN HIGHLIGHTS

SMELL:

EMBRACING, FRAGRANT AND PERSISTENT; IT IS ENDOWED WITH STRONG SAGE, ACACIA, EUCALYPTUS HINTS, BUT ALSO PEACHES, SYRUPED APRICOTS, MELONS AND WILDFLOWER HONEY HINTS

TASTE: DELICATE, SOFT, HARMONIOUS, WITH A GRATIFYING SENSE OF FLORAL AND FRUITY HINTS

ALCOHOLIC STRENGTH: 16% VOL.

SUGARY RESIDUE: 130 GRAMS/LIT.

WOOD REFINING: NONE

MATURING IN BOTTLES:

AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

PLEASANT DESSERT WINE, IDEAL TO PAIR WITH THE DELICIOUS SPECIALITIES OF THE TRADITIONAL SICILIAN CONFECTIONERY AND ICE-CREAM

MANUFACTURING

SERVING TEMPERATURE: 12/14° C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



TANINÈ

VINO LIQUOROSO ROSSO

GRAPE: NERO D'AVOLA (100%)

PRODUCTION AREA: MARSALA TERRITORY

GROWING SYSTEM: ESPALIER WITH GUYOT PRUNING

HARVEST TIME: SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (24/25°C) WITH A MUST MACERATION ON SKINS; DEVELOPED THE FIRST 5-6° ALCOHOL DEGREES DURING THE ALCOHOLIC FERMENTATION, SOME ETHYL ALCOHOL OF WINE-PRODUCING ORIGIN IS ADDED UNTIL ABOUT 18° ALCOHOL DEGREES TO STOP THE FERMENTATION AND TO PRESERVE, IN THIS WAY, SOME MUST SUGARS AND AROMAS
COLOUR: INTENSE RUBY RED

SMELL:

SOPHISTICATED, WITH A CLEAR INTENSITY AND AN EXCELLENT PERSISTENCE TO THE NOSE; IN THIS WINE THE PLUM, THE CHERRY IN ALCOHOL AND THE BERRIES JAM STAND OUT, FOLLOWED BY BALSAMIC AND VANILLA-FLAVOURED HINTS OF SWEET TOBACCO AND COCOA

TASTE: PLEASANT, FULL-BODIED AND EMBRACING WITH A NOTEWORTHY ALCOHOLIC PUSH; IT IS CHARACTERIZED BY THE PERFECT BALANCE BETWEEN THE SWEET AND THE TANNIC COMPONENT
ALCOHOLIC STRENGTH: 18% VOL.

SUGARY RESIDUE: 150 GRAMS /LT.

WOOD REFINING: NONE

MATURING IN BOTTLE: AT LEAST 3 MONTHS

SERVING SUGGESTIONS: A VERY SPECIAL DESSERT WINE, IT PERFECTLY PAIRS WITH THE ARTISAN CHOCOLATE FROM MODICA, SWEETS AND CAKES WITH CHOCOLATE OF THE SICILIAN CONFECTIONERY, BUT ALSO WITH JAM TARTS AND COOKED PEARS WITH CINNAMON AND RAISINS

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



SACROSANTO

VINO LIQUOROSO

GRAPE:

GRILLO (50%) AND CATARRATTO (50%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (16/18°C); DEVELOPED THE FIRST 5-6° ALCOHOL DEGREES DURING THE ALCOHOLIC FERMENTATION, SOME ETHYL ALCOHOL OF WINE-PRODUCING ORIGIN IS ADDED UNTIL ABOUT 16° ALCOHOL DEGREES TO STOP THE FERMENTATION AND TO PRESERVE, IN THIS WAY, SOME MUST SUGARS AND AROMAS

COLOUR:

INTENSE STRAW YELLOW WITH GOLDEN HIGHLIGHTS

SMELL:

EMBRACING, FRAGRANT AND PERSISTENT; IT IS ENDOWED WITH STRONG SAGE, ACACIA, EUCALYPTUS HINTS, BUT ALSO PEACHES, SYRUPED APRICOTS, MELONS AND WILDFLOWER HONEY HINTS

TASTE: DELICATE, SOFT, HARMONIOUS, WITH A GRATIFYING SENSE OF FLORAL AND FRUITY HINTS

ALCOHOLIC STRENGTH:

16% VOL.

SUGARY RESIDUE: 130 GRAMS/LIT.

WOOD REFINING: NONE

MATURING IN BOTTLES: AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

PLEASANT DESSERT WINE, IDEAL TO PAIR WITH THE DELICIOUS SPECIALITIES OF THE TRADITIONAL SICILIAN CONFECTIONERY AND ICE-CREAM MANUFACTURING

SERVING TEMPERATURE: 12/14° C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



MARSALA

FINE AMBRA SEMISECCO

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 PRODUCT IN ORDER TO LET IT GET THE ORGANOLEPTIC AND SENSORIAL COMPLEXITY, TYPICAL OF MARSALA WINE.

COLOUR: BRILLIANT AMBER

SMELL:

WIDE, INTENSE AND EMBRACING; IT SHOWS HINTS OF CANDIED ORANGE PEELS, DRIED FIGS, DATES AND CARAMEL, FOLLOWED BY WOODY AND SPICY HINTS OF VANILLA, COFFEE AND CHOCOLATE

TASTE:

LOVABLE AND HARMONIOUS, PLEASANT AND DRINKABLE, COHERENT TO THE NOSE AND WITH A GOOD FINAL PERSISTENCE

ALCOHOLIC STRENGTH: 17,00% VOL.

SUGARY RESIDUE: 50 GRAMS/LT.

WOOD REFINING: AT LEAST 1 YEAR IN OAK BARRELS

MATURING IN BOTTLES:

AT LEAST 1 MONTH

SERVING SUGGESTIONS: EXCELLENT FOR THE PREPARATION OF MEAT AND EGG-NOG; GENERALLY IT IS PLEASANTLY DRUNK WITH SICILIAN CONFECTIONERY PRODUCTS

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



MARSALA

SUPERIORE AMBRA SECCO

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: INTENSE AMBER WITH GOLDEN HIGHLIGHTS

SMELL: INTENSE AND VERY COMPLEX, WITH HINTS WHICH REMIND US RIPE WHITE FRUITS IN ALCOHOL, NUTS, HAZEL-NUTS, BITTER ALMONDS AND PINE NUTS; THIS BOUQUET IS PRECIOUS BECAUSE OF DELICATE HINTS OF OAK, VANILLA AND CINNAMON
TASTE: DRY, SOFT, VELVETY WITH A PLEASANT SENSE OF AROMATIC HINTS PERCEIVED BY THE NOSE

ALCOHOLIC STRENGTH: 18%VOL.

SUGARY RESIDUE: 30 GRAMS/LT.

WOOD REFINING: AT LEAST 2 YEARS IN OAK BARRELS

MATURING IN BOTTLES: AT LEAST 3 MONTHS

SERVING SUGGESTIONS: CLASSIC DESSERT WINE WHICH CAN BE GREATLY PAIRED WITH COTTAGE CHEESE AND ALMOND SWEETS WHICH ARE TRADITIONAL OF SICILIAN CONFECTIONERY, DRY FRUITS AND HALF SEASONED ARTISAN CHEESE PRODUCED IN SICILY.

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



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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



MARSALA

VERGINE SOLERAS

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES: GRILLO (50%) AND CATARRATTO (50%)

PRODUCTION AREA:

MARSALA TERRITORY (ACT 851 28-11-1984)

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 ADD ETHYL ALCOHOL OF WINE ORIGIN BEFORE STARTING A LONG PERIOD OF REFINING AND AGEING IN OAK BARRELS FOR AT LEAST FIVE YEARS

COLOUR: OLD GOLDEN YELLOW WITH AMBERISH HIGHLIGHTS

SMELL:

VERY COMPLEX AND ETHEREAL; WE MAINLY DISTINGUISH HERBACEOUS, WOODY AND SPICED HINTS OF VANILLA, CINNAMON, CLOVES BUT ALSO OF NUTS, TOASTED ALMONDS, DRY FIGS, MINCED COFFEE AND TOBACCO

TASTE:

DRY, POWERFUL, WITH A GREAT TEXTURE AND ALCOHOLIC CHARACTER WITH A FULL CORRESPONDENCE OF THE OLFACTORY SENSATIONS WHICH LAST FOR LONG IN OUR MOUTH

ALCOHOLIC STRENGTH: 19%VOL.

SUGARY RESIDUE: 30 GRAMS /LT.

WOOD REFINING: AT LEAST 5 YEARS IN OAK BARRELS

MATURING IN BOTTLES: AT LEAST 6 MONTHS

SERVING SUGGESTIONS:

OUTSTANDING MEDITATION WINE, TO TASTE WITH TYPICAL DRY ALMOND BISCUITS LIKE TAGLIANCOZZI, EVEN IF IT IS POSSIBLE TO PAIR IT WITH COTTAGE CHEESE SWEETS AND WITH CREAMS OF THE SICILIAN CONFECTIONERY; TO TASTE ALSO WITH THE DARK CHOCOLATE FROM MODICA, WITH HARD SEASONED CHEESE AND EVENTUALLY WITH TUSCAN CIGARS

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



CREMA MANDORLA VINO AROMATIZZATO

GRAPES:

CATARRATTO (50%) AND INZOLIA (50%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME: SEPTEMBER

WINEMAKING: TYPICAL PRODUCT OF THE ENOLOGY IN MARSALA, WHICH IS GOT FROM THE AROMATIZING AND THE BLEND OF THE MARSALA FINE DOC WINE AGED AT LEAST 4 MONTHS IN OAK BARRELS (ACT 851 28th/11/1984)

INGREDIENTS: MARSALA FINE DOC WINE, ETHYL ALCOHOL, SACCHAROSE, CAMEL AND ALMOND NATURAL AROMAS

COLOUR:

INTENSE DARK AMBER

SMELL: INTENSE, PERSISTENT, TYPICAL OF THE ALMONDS PRODUCED IN SICILY

TASTE:

RESOLUTELY SWEET, FULL AND HARMONIOUS WITH A STRONG ALCOHOLIC CHARACTER AND WITH A PLEASANT SENSE OF THE AROMATIC ALMOND HINT

ALCOHOLIC STRENGTH: 16% VOL.

SUGARY RESIDUE: 250 GRAMS/LT

WOOD REFINING:

AT LEAST 4 MONTHS IN OAK BARRELS FOR THE BASIC MARSALA FINE DOC WINE

MATURING IN BOTTLE: AT LEAST 1 MONTH

SERVING SUGGESTIONS:

ORIGINAL DESSERT WINE FROM MARSALA, EXCELLENT TO PAIR WITH ICE-CREAMS AND THE DRY ALMOND SWEET OF THE SICILIAN CONFECTIONERY; IT IS ALSO AN EXCELLENT INGREDIENT FOR THE PREPARATION OF SWEET ICE-CREAMS, FRUIT SALADS AND COCKTAILS

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



SOGNO...

VINO AROMATIZZATO
ALLA MANDORLA

GRAPES:

GRECANICO (50%) AND INZOLIA (50%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME:

SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (24/25°C); ONCE GOT THE BASIC WINE, THIS IS AROMATIZED AND BLENDED WITH THE ADDITION OF ETHYL ALCOHOL OF WINE ORIGIN, SACCHAROSE AND ALMOND NATURAL AROMAS

COLOUR:

PAPER WHITE

SMELL:

**INTENSE, FRAGRANT, TYPICAL OF ALMOND
PRODUCED IN SICILY**

TASTE:

**RESOLUTELY SWEET, FULL AND HARMONIOUS WITH
A GREAT ALCOHOLIC THICKNESS AND WITH A
PLEASANT SENSE OF THE AROMATIC ALMOND HINT**

ALCOHOLIC STRENGTH: 16% VOL

SUGARY RESSIDUE: 200 GRAMS/LT.

REFINING IN BARRELS: NONE

MATURING IN BOTTLES:

AT LEAST 1 MONTH

SERVING SUGGESTIONS:

**UNIQUE DESSERT WINE, EXCELLENT IF WE DRINK IT
TO PAIR ICE-CREAMS AND ALMOND DRY SWEETS OF
THE SICILIAN CONFECTIONERY; IT IS ALSO AN
EXCELLENT INGREDIENT FOR THE PREPARATION OF
SWEETS, ICE-CREAMS, FRUIT SALADS AND
COCKTAILS**

SERVING TEMPERATURE: 8/10° C

CONFEZIONAMENTO [750 ML]

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



CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



CREMOVO

VINO AROMATIZZATO

GRAPES:

CATARRATTO (50%) AND INZOLIA (50%)

PRODUCTION AREA: MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME: SEPTEMBER

WINEMAKING:

TYPICAL PRODUCT OF THE ENOLOGY IN MARSALA, WHICH IS GOT FROM THE AROMATIZING AND THE BLEND OF THE MARSALA FINE DOC WINE AGED AT LEAST 4 MONTHS IN OAK BARRELS (ACT 851

28th/11/1984)

INGREDIENTS:

MARSALA FINE DOC WINE, ETHYL ALCOHOL, SACCHAROSE, CARAMEL AND EGG YOLK NATURAL AROMAS

COLOUR: INTENSE DARK AMBER

SMELL:

INTENSE, PERSISTENT AND TYPICAL OF THE EGG

TASTE:

RESOLUTELY SWEET, FULL AND HARMONIOUS WITH A STRONG ALCOHOLIC CHARACTER AND WITH A PLEASANT SENSE OF THE EGG AROMATIC HINT

ALCOHOLIC STRENGTH:

16% VOL.

SUGARY RESIDUE: 250 GRAMS/LT

WOOD REFINING:

AT LEAST 4 MONTHS IN OAK BARRELS FOR THE BASIC MARSALA FINE DOC WINE

MATURING IN BOTTLE: AT LEAST 1 MONTH

SERVING SUGGESTIONS:

PARTICULAR WINE FROM MARSALA, IT IS GENERALLY PAIRED WITH ALL THE PRODUCTS OF THE SICILIAN CONFECTIONERY; IT IS EASILY USED IN THE PREPARATION OF THE EGG-NOG, ICE-CREAMS AND TYPICAL SICILIAN SWEETS

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

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