



IL CAVALIERE MARSALA SUPERIORE RISERVA 2007 SECCO D.O.C.

UALITY ASSURANCE:

Controlled designation of Origin "Marsala" - Law 851 from 28.11.1984.

GRAPE VARIETY:

Blend of Grillo, Catarratto, Inzolia.

ABV (%Vol):

18%

SUGAR RESIDUE (%Vol):

2,5%

VINIFICATION:

Hand-picked mature grapes with high sugar level, soft pressing, fermentation and preparation of the concia, with only alcohol being added to the wine obtained.

AGEING:

From 2007 in oak casks.

REFINEMENT:

In stainless steel for around three months.

FORMAT:

50 cl bottle.

DURATION:

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

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:

Dry but smooth and well-rounded, this wine can be enjoyed throughout the meal, from start to finish: as an excellent aperitif together with mature, hard cheeses, Parmesan and dried fruit; and at the end of the meal with biscuit-like petits fours or tarts.

RECOMMENDED SERVING TEMPERATURE:

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

DESCRIPTION:

Dedicated to Nonno Carlo, a 4th generation exponent of Cantina Martinez. A man who was impassive and elegant, just like the character of Marsala II Cavaliere: of a golden brown color, intense to the nose, dry yet soft in the mouth. In the mix, which is the process phase of production that defines the Marsala typology, mistella, which renders it soft, and alcohol is added to the base D.O.C. wine, to then to begin the aging in oak barrels.

NUTRITION FACTS:

E=288KJ/69Kcal x 100 ml

INGREDIENTS:

Vino DOC Marsala (ingredients: grape must, antioxidant SULFUR DIOXIDE), mistella DOC Marsala (ingredients: grape must, alcool), alcool, antioxidant SULFUR DIOXIDE.

