

IL FONDATORE MARSALA VERGINE RISERVA 1978 D.O.C.

QUALITY ASSURANCE:

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

GRAPE VARIETY:

Blend of Grillo, Catarratto.

ABV (%Vol):

19%

SUGAR RESIDUE (%Vol):

<1%

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 1978 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:

To be enjoyed, unhurried, at the end of a meal, or on important days to mark the occasion with its decisive and persistent flavors.

RECOMMENDED SERVING TEMPERATURE:

14-16 °C.

DESCRIPTION:

Dedicated to Carlo Martinez, an intelligent and dynamic young man, who, together with his brother Francesco, founded the company in 1866. His enterprising spirit continues to live across 6 generations in a long company history, just like the persistence of the taste of the Il Fondatore Riserve. In the mix which is the process phase of production which defines the Marsala typology, only alcohol is added to the base D.O.C. wine as a start-up to the aging in oak barrels.

NUTRITION FACTS:

E=432KJ/104Kcal x 100 ml

INGREDIENTS:

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

