

CREMOVO

QUALITY ASSURANCE:

Blend of Grillo, Catarratto, Inzolia D.O.C.

ABV (%Vol):

16%

SUGAR RESIDUE (%Vol):

27%

VINIFICATION:

Sugar, alcohol and egg flavor is added to Marsala Fine D.O.C., which is aged for more than six months.

REFINEMENT:

In stainless steel for around three months.

FORMATS:

75 cl, 100 cl, 200 cl bottles.

DURATION:

For a couple of years if stored in a dry environment away from light and heat sources.

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:

Excellent kitchen ingredient for preparing zabaione cream and desserts.

DESCRIPTION:

Fortified wine that becomes a dessert. to be enjoyed cold by the glass or as an ingredient in desserts.

The creams are created from a base of marsala fine to which the specific flavouring is added. Cremovo is characterised by a high sugar content, which makes it particularly sweet.

NUTRITION FACTS:

E=800KJ/190Kcal x 100 ml

INGREDIENTS:

Vino Marsala Fine DOC (ingredients: grape must, alcohol, antioxidant SULFUR DIOXIDE), sugar, alcohol, aroma and EGG yolk alcohol infusion, antioxidant SULFUR DIOXIDE, caramel coloring.

