

## MARSALA FINE D.O.C.

### QUALITY ASSURANCE:

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

### GRAPE VARIETY:

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

### ABV (%Vol):

17%

### SUGAR RESIDUE (%Vol):

5%

### VINIFICATION:

Hand-picked ripe grapes with high sugar content, soft pressing, fermentation and preparation of the *concia*, with the addition of *mistelle*, cooked must and alcohol to the wine obtained.

### AGEING:

More than one year in oak casks of various sizes.

### REFINEMENT:

In stainless steel for around three months.

### FORMATS:

75 cl, 100 cl and 200 cl bottles.

### 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.

### DESCRIPTION:

Marsala Fine D.O.C., is the younger of Marsala wines, as required by the production specification it is aged only for one year, it is used in kitchen, is a great ingredient for sweet or salty dishes.

### NUTRITION FACTS:

E=481KJ/115Kcal x 100 ml

### INGREDIENTS:

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

