



Deep amber with dark gold reflections. Dry and typically fine with delicate hints of raisins and vanilla.



CANTINE FLORIO FINE MARSALA — DRY AMBRA SECCO DOC

Deep within the heart of Sicily's sunbelt lies the Marsala region — a place of warm, mineral-rich soil, sea-kissed breezes and an abundance of golden sunshine. Florio Marsalas have been produced in this land for nearly two centuries.

SOIL

Typical red Sicilian earth, particularly dry and sunny.

PRODUCTION TECHNIQUE

Harvest in mid-September, medium/soft crushing system, fermentation in stainless steel vats, at a constant and controlled temperature. Matured for over 18 months in Slovenian oak.

BOUQUET

Hints of raisins and vanilla.

TASTE

Dry, full, harmonic and fervent.

FOOD PAIRING

The Marsala of choice for fish, poultry and meat preparation. An elegant wine, to serve as an aperitif with cheese.

ORIGIN

Marsala's township and the coastal strip of the Province of Trapani

VARIETIES

Grillo, Catarratto and Inzolia

ANALYSIS

Alcohol	18.0% Vol
Total Acidity	4.3 g/l
Residual Sugar	38.0 g/l

SIZE(S)

750ml	0 80516 12174 1
375ml	0 80516 12176 5

PACK(S)

750ml	12pk
375ml	24pk