

Dark amber with hints of dates and apricots. Sweet, full and harmonic with an elegant dried fruit finish.



CANTINE FLORIO FINE MARSALA — SWEET AMBRA DOLCE 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 dates and apricots.

TASTE

Sweet, full, warm and harmonic with an elegant dried fruit finish.

FOOD PAIRING

An exceptional Marsala for use in the preparation of desserts. In addition, Florio Sweet Marsala is delicious as an after-dinner wine.

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	105.0 g/l

SIZE(S)

750ml	0 80516 12124 6
375ml	0 80516 12126 0

PACK(S)

750ml	12pk
375ml	24pk