

Brilliant amber with topaz reflections, this superior Marsala has aromas of apricots, dates and cooked plums. A velvety, rich, warm palate with an intense finish of luscious dried fruits.



CANTINE FLORIO TARGA RISERVA 1840 MARSALA SUPERIORE RISERVA SEMISECCO

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

Terre rossa soils, low in fertility and rich in silica.

PRODUCTION TECHNIQUE

Extraordinarily ripe grapes with a high sugar content are harvested by hand. Fermentation takes place at controlled temperature and the resulting wine is blended with fortified must, cooked must and winebrandy. Matured at least 7 years in oak barrels.

BOUQUET

Pronounced with the scent of dates, apricots and cooked plums.

TASTE

Rich, warm, and velvety with an intense finish of luscious dried fruits.

FOOD PAIRING

Pairs incredibly well with rich tasting cheeses, pastries, tarts and dried fruits, or it can be enjoyed alone as an aperitif.

ORIGIN

Coastal strip of the towns of Marsala, Petrosino and other inland areas

VARIETIES

Grillo

ANALYSIS

Alcohol	19.0% Vol
Total Acidity	4.5 g/l
Residual Sugar	80.0 g/l

SIZE(S)

500ml 0 80516 39407 7

PACK(S)

500ml 6pk