



FLORIO

Marsala Fine Ambra Secco D.O.C.
S.p.A. Vin. Italiana S.A.V.I. Florio (Italy)

Area of Production:

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

Soil:

Typical red Sicilian earth, particularly dry and sunny.

Grape Varieties:

Grillo, with some Inzolia and Catarratto.

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.

Characteristics:

Color: Amber to light brown.

Bouquet: Hints of raisins and vanilla.

Taste: Dry, full, harmonic and fervent.

Alcohol Content: 18%.

Total Acidity: 4.5 g.-5 g. per liter of tartaric acid.

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