

TARGA

RISERVA

M A R S A L A
SUPERIORE RISERVA
SEMISECCO
2002

FLORIO

Targa Riserva

Marsala Superiore Riserva Semisecco DOC

Area of Production:

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

Soil:

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

Grape Variety:

Grillo.

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 wine-brandy. Matured at least 7 years in oak barrels.

Characteristics:

Color: Brilliant amber with topaz reflections.

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

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

Alcohol Content: 19%.

Total Acidity: 4.5 g/l

An excellent aperitif. Targa is also incredible with rich tasting cheeses, especially blue-veined, and it pairs perfectly with desserts.