

MARSALA

SUPERIORE RISERVA

Caruso & Minini's Marsala Superiore is considered as a "local pride" able to release wonderful sensations to the palate, thanks to its warm and enveloping flavours. According to the bicentenary tradition, we have been creating a wine with worldwide resonance, the result of tireless work on the typical red soils of the Salemi area, a land kissed by the sun. A wine characterised by unmistakable organoleptic features, the union of two local vines, Grillo and Catarratto. This Marsala Superiore comes from more than 5 years of maturation in small Slavonian oak or cherry barrels followed by a further aging in the bottle for at least three months. An iconic, delicate wine, excellent sip to pair with aperitifs and desserts.

APPELLATION

MARSALA DOC SUPERIORE RISERVA

TASTING NOTES

COLOR: Bright color with warm amber hues

AROMA: Fragrances of orange zest, dried apricot, dates and spices.

PALATE: Soft, harmonious and consistent with nose sensations. Intense aromas of raisins and vanilla are evident, as well as the excellent persistence, enriched in hints of honey and dehydrated fruit.

HOW TO TASTE

FOOD MATCH: Pumpkin tortelli, blue and soft cheese, foie gras, prawns. Ricotta and chocolate-based dishes.

PROPER GLASS: Medium sized glass with small opening

SERVING TEMPERATURE: 14 - 16°C

MARKET DATA

DISTRIBUTION: Ho.re.ca.

BOTTLES: 4.000

FORMATS: 50 cl

PACKAGE: Cardboard case, case 6

VITICULTURE

TERROIR: Hill

VINES: Grillo and Catarratto

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: North/north-west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Middle part of September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 18 % Vol.

SUGAR: 3 g/l

MATURATION: Over 5 years in small Slavonian oak or cherry barrels.

COLLECTIONS
MEDITATION WINES

