

MARSALA SUPERIORE ORO RISERVA 10 YEARS SEMI-DRY

Classification: Marsala Superiore Oro DOC, Riserva 10 years semi-dry

Grape: 100% Grillo

Alcohol (% ABV): 18.5

Territory: Western Sicily, Contrada Samperi, Marsala (TP)

Vineyard surface (ha): 12 (about 29 ac)

Age of vines: between 20 and 42 years

Soil composition: limestone, sandy loam, level land

Training system: *alberello* (gobelet or head training) and single Guyot system; 3,500 vines per hectare

Total SO₂: 24 mg/l

Residual sugar: 54.5 g/l

Acidity: 5.31 g/l

Harvest: manual, clusters put in small cases, starting the last week of September

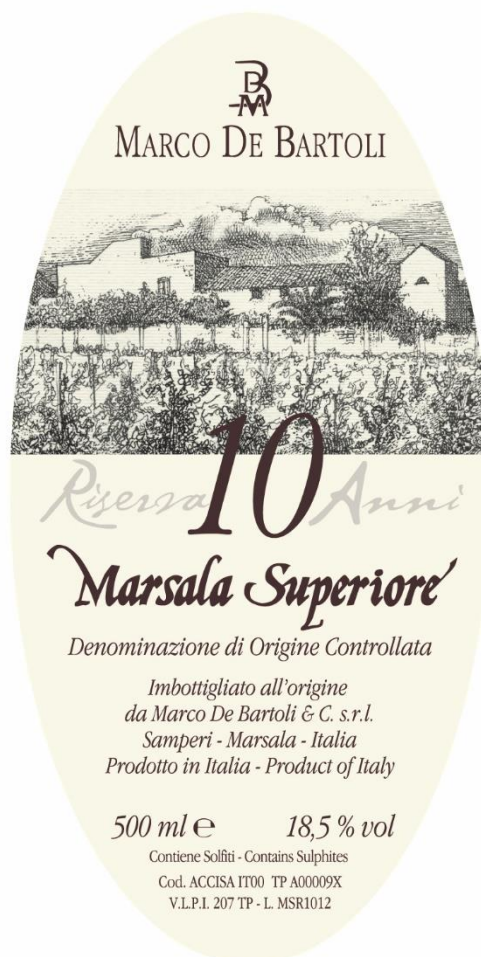
Yield per hectare (hl): 25

Wine making: manual selection of the grapes, soft pressing, natural decanting, traditional fermentation with wild yeasts in oak and chestnut vats at room temperature. A part of the must is fortified with grape spirit (*acquavite*) for the preparation of the "mistella" to be added to the wine

Ageing: Over 10 years in oak vats of different sizes

Bottles produced: 10,000

First vintage: 1986



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Food pairings: This sweet, pleasant wine goes brilliantly at the end of the meal with a dessert. It is also great with blue cheeses served with spicy mustard or jam. Serve it at room temperature or slightly chilled (14-16 °C, that is about 57-61 °F).

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