Italy, DOC Marsala | 2020

MARSALA VECCHIOFLORIO SUPERIORE

”The soul of Zabaglione”



Story VecchioFlorio Marsala Superiore is a versatile wine. It is made from Grillo and Catarratto Bianco grapes,that grow in rugged red sand. The Mediterranean climate offers warm winters and very hot,dry summers. The grapes are harvested by hand at the end of September. The grape juice is fermented in refrigerated tanks and is finally mixed with fortified grape juice,boiled grape juice and wine spirits. Marsala is matured in old oak casks for 24 months.

Producer The leading Marsala wine producer, Cantine Florio, was born in 1833 in the city of Marsala in the western corner of Sicily, in the heart of the sunbelt. This location boasts an ideal environment for viticulture with its mineral-rich soils. Mild winters, suitably warm summers, and refreshing sea breezes provide the grapes with optimal growing conditions. Today, Cantine Florio is owned by Illva Saronno.

COLOR Amber brown

AROMA Roasted aroma with raisins, dates, roasted caramel, bitter almond, vanilla and dried pears

TASTE Sweet, elegantly acidic, developed, warm, notes of raisins, notes of dried figs, notes of mocha and almond

MANUFACTURER	Cantine Florio	**PACKAGE SIZE**	12 bottle(s)
ALCOHOL CONTENT	18%	**BOTTLE CLOSING**	Natural cork
SUGAR CONTENT	110 g/l	**BOTTLE SIZE**	0,75 l
		PRODUCT NUMBER	101000

Norex Responsibility Indicator: Cantine Florio

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility	Fulfills Norex requirements, but we are waiting for more information...		
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari