

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

**WINE TYPE** Fortified wines  
**MANUFACTURER** Cantine Florio  
**ALCOHOL CONTENT** 18%  
**SUGAR CONTENT** 110 g/l

**PACKAGE SIZE** 12 bottle(s)  
**BOTTLE CLOSING** Natural cork  
**BOTTLE SIZE** 0,75 l  
**PRODUCT NUMBER** 101000



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