

The Icon Wine Guide

CANTINE
FLORIO
1833

FLORIO
MARSALA
[VR 1898]
VERGINE
RISERVA

1998 23

YEARS MATURED IN OAK CUB

REFINING IN BOTTI DI ROVERE
IN APPENNIMENTO DAL 10/07/1998
IN FUSTI VASSOTTI DA 16 HL DAL 537 AL 542
NEL FUSTO DI ROVERE 41 HL DA 25,5 HL
DAL 19/06/2016

MARSALA VERGINE
HAS BEEN REFINING SINCE 07/10/1998
AGED BARRELS FROM 537 TO 542
FROM 06/19/2016
IT IS STORED IN THE 25,5 HL OAK BARREL



Florio Marsala
Vergine Riserva 1998

The Fearless Leader of Marsala: Italy's Fortified Wine



The Heart of Florio

As the world's oldest Marsala producer, and one of the original pioneers that put this Sicilian staple on the global map, Florio stands proudly as the fearless leader of Marsala — Italy's one and only traditional fortified wine. Founded in 1833 by Vincenzo Florio, Marsala production was just one part of the Florio family's self-built empire, driving the family to transform Sicily and become one of the most influential families in Italy.

Today, Florio makes up 90% of all premium Marsala DOC production globally — one of the few wineries able to call Marsala, Sicily home — and has remained dedicated to preserving and sharing the beauty of Marsala over the past 200 years. Florio's premium range of genuine wines are handcrafted from the native Grillo grape and transformed into Marsala with minimal intervention. Every bottle reflects Florio's rich heritage, with vintages aging in oak for up to 20+ years in their silent, breathtaking cellar, until the winemaker detects the subtle signs that the wine is ready to be shared with the world.

Renowned for bold, balanced flavor, this Florio Marsala Vergine Riserva 1998 shines in its purest form. Vergine Riserva not only reflects the highest quality of Marsala, but also the "virgin," original style with no added sugar.

Inside the Bottle

VARIETAL

White grapes for DOC Marsala

COUNTRY

Italy

REGION

Sicily

APPELLATION

DOC Marsala Vergine Riserva

ABV

19% Alc./Vol.

LONGEVITY

Nearly forever if stored properly

TOTAL BOTTLES PRODUCED

900

ANALYTICAL DETAILS

SUGAR CONTENT
13 g/l
ANGEL'S SHARE
41%



APPEARANCE

Golden with red tinges.

NOSE

Evolving notes of menthol, black tea and liquorice.

PALATE

It offers chestnut honey, root and extraordinary persistence on the palate.

HOW TO SAVOR

Savor on its own (neat).

SERVING TEMPERATURE

14-16°C

Decanter

97 PTS

1998

Wine

Enthusiast

97 PTS

1998

Vineyard

FARMING PHILOSOPHY

Traditional

AVERAGE CLIMATE

Insular with mild winters and very hot, dry summers, marked by strong winds.

HARVEST

Starts in mid-September, by hand, with very ripe grapes that are high in residual sugars and polyphenols.

ALTITUDE	TERRAIN	SOIL
0-250m a.s.l.	Valley floor and rolling hills	Medium-textured, dry and very sandy red soil

YIELD	DENSITY	CULTIVATION
7,000 kg per hectare	3,700 vines per hectare	Guyot



Vinification & Aging

FERMENTATION

Powerful extraction forces come into play through the use of the traditional wine press to create musts loaded with color, high dry extracts, and intense savory marine notes. Fermentation in cement, marked by continuous micro-oxygenation, which carries on even after fermentation, preparing the wine for its encounter with alcohol, thus initiating the "process of producing Marsala DOC."

FORTIFICATION

The Florio Base Wine and alcohol (neutral grape spirit) were combined in 1998.

AGING

Aged in oak for 23 years, moving position in the cellar along the way to take advantage of the unique microclimates that exist within.

