

# Florio

COUNTRY

Italy

REGION

Sicily

APPELLATION

DOC Marsala Vergine Riserva



## Marsala Vergine Riserva 2006

### VARIETALS

100% Grillo

### VINEYARD PHILOSOPHY

Traditional farming philosophy

### VINEYARD NAME

Marsala DOC Area

| SIZE                 | ALTITUDE                | TERRAIN                        | SOIL TYPE                     |
|----------------------|-------------------------|--------------------------------|-------------------------------|
| 120 hectares         | 0-250 meters            | Valley Floor and Rolling Hills | Medium-textured and sandy red |
| YIELD                | DENSITY                 | CULTIVATION                    | VINE AGE                      |
| 7,000 kg per hectare | 3,700 vines per hectare | Guyot                          | 15 years                      |

### CLIMATE

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

### HARVEST PERIOD

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

### VINIFICATION

Powerful extraction forces come into play through the use of the traditional wine press to create musts loaded with color and high dry extracts. Fermentation takes place in cement vessels, marked by continuous micro-oxygenation, which continues even after fermentation, preparing the wine for its encounter with alcohol.

### FORTIFICATION

Occurred in 2006. Florio Base Wine and alcohol (neutral grape spirit) were combined.

### AGING

Aged in singular, old casks for 16 years, moving position in the cellar along the way, followed by 3 months in bottle. 1.5 micron filtration.

### LONGEVITY

If stored in suitable cellars, this Marsala wine can live essentially forever.

### NO. OF BOTTLES PRODUCED

5266

### ANALYTICAL DATA

| ABV           | TOTAL ACIDITY   | NET DRY EXTRACT | RES. SUGAR | ANGEL'S SHARE |
|---------------|-----------------|-----------------|------------|---------------|
| 19% Alc./Vol. | 5.5 g/l, pH 3.4 | 26g/l           | 8 g/l      | 31 %          |

### TASTING & PAIRINGS

Appearance: Gold.

Nose: Hints of roasted peanut, cereals and spices.

Palate: Lingering tannic finish with pleasant savory sensations.

Pairings: Savory cheeses, fresh fish, and cured or roasted meats.

How to Savor: Sip neat as an aperitif, digestif, or in between with dinner.

Serving Temperature: 57-60°F

### VOLIO'S QUICK TAKE

Rediscover the beauty and versatility of Marsala — Italy's fortified wine — with this award-winning, semi-dry Superiore Riserva.

The winery illustrates the fortification process as "falling in love," which is exactly what happens when you taste this wine. As the world's oldest

Marsala winery, and leader in premium Marsala DOC production,

Florio is the simple choice.

Wine Enthusiast  
94PTS



AVAILABLE FORMATS

750 ml



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