

Florio

COUNTRY

Italy

REGION

Sicily

APPELLATION

DOC Marsala Superiore



VecchioFlorio Marsala Superiore Sweet

VARIETALS

Grillo and Cataratto

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

Pressing of grapes with a higher sugar content, while maintaining the skin contact with must. Fermentation occurs at a controlled temperature in concrete to maintain the tannins and prepare the wine for its encounter with alcohol.

FORTIFICATION Florio Base Wine, must, and alcohol (neutral grape spirit) are combined.

AGING

Aged in barrel for at least 24 months, followed by one month in bottle. 1.5 micron filtration.

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

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
18% Alc./Vol.	4.5 g/l, pH 3.45	20 g/l	105 g/l

TASTING & PAIRINGS

Appearance: Amber with bright shades of light caramel.

Nose: Hints of raisins and vanilla.

Palate: Warm and round with an elegant background of dried fruit and raisins.

How to Savor: Simmer in a sweet or savory food dish, or sip neat / in a cocktail.

Serving Temperature: 57-60°F

VOLIO'S QUICK TAKE

This is the #1 Marsala Superiore wine in the United States (Nielsen) — a higher quality type of Marsala than Fine, which is most prevalent in the US. Use this sweet wine to elevate your food dishes, and don't forget to sip while you're crafting your masterpiece because you wouldn't cook with a wine you couldn't drink, right?



Wine
Enthusiast
90PTS
2020

AVAILABLE FORMATS

375 ml, 750 ml



@volioimports • volioimports.com