

MARSALA SUPERIORE RISERVA 1987
SEMI-DRY

Classification: Marsala Superiore Riserva, DOC

Grape: Grillo 100%

Alcohol (% ABV): 19

Territory: Western Sicily, Samperi district,
Marsala - Italy

Vineyard surface (ha): 12 (about 29 ac)

Age of vines: 19 to 41 years

Soil composition: limestone, sandy loam, level
land

Training system: *alberello* (gobelet or head
training) and single Guyot system; 3,500 vines
per hectare

Total SO₂: 24 mg/l

Residual sugar: 60.3 g/l

Acidity: 8.46 g/l

Harvest: manual, clusters put in small cases, last
week of September

Yield per hectare (hl): 25

Wine making: manual selection of the grapes,
soft pressing, natural decanting, traditional
fermentation with wild yeasts in oak and chestnut vats at room temperature. A
part of the must is fortified with grape spirit (*acquavite*) for the preparation of
the "mistella" to be added to the wine

Aging: Over 20 years in oak vats of different sizes

Bottles produced: 6,000

First vintage: 1986



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Food pairings: This sweet, pleasant wine goes brilliantly at the end of the meal with biscuits. It is also great with blue cheeses served with spicy mustard or jam. Serve at room temperature or slightly chilled (14-16 °C, that is about 57-61 °F)

They say about us (awards & reviews):

Jancis Robinson: (tasting 2014/09) "Pale tawny with real layers. Dense and intense and very nervy. Long and refreshing with a dry nutty finish. Sort of palest treacle. Lovely stuff. Long. 19% Drink 2005-2030" 18/20

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