

MARSALA VERGINE RISERVA 1988 Bottling 2019

The wine of contradiction

Our **Marsala Vergine ("Virgin") Riserva 1988** is for sure the most controversial reserve ever crafted by Marco De Bartoli, the expression of the inner contradiction so typical in the Sicilian culture.

In 1988, Marco challenged himself with this marsala style wine as well, always and deliberately left aside because the only wine which could be proud holder of the "virgin" attribute was, in his vision, his [Vecchio Samperi](#), obtained with no fortification at all.

Today, Marco's children, Renato, Sebastiano and Giuseppina have decided to share this one of a kind wine, this unreleased wine so traditional and modern at the same time, that is the fruit of the tireless experimentation pursued by Marco all along the years.

Classification: Marsala Vergine Riserva, PDO

Grape: Grillo 100%

Alcohol (% ABV): 19

Territory: Western Sicily, Samperi district, Marsala - Italy

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

Age of vines: over 20 to over 40 years

Training system: single Guyot; 3,500 plants per hectare

Soil: limestone, sandy loam, level land



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Acidity: 9.10 g/l **Residual sugar:** 24.4 g/l

pH: 3.26 **Total SO₂:** < 25 mg/l

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

Yield per hectare (hl): 25

Winemaking: manual selection of the grapes, soft pressing, natural decantation, traditional fermentation in oak and chestnut vats at room temperature. A part of the must was fortified in 1988 only with *acquavite* (brandy) obtained from the same grapes. Bottled in January 2019.

Aging: Over 30 years in chestnut and oak vats of different sizes

Bottles produced: 1,500

First and only vintage: 1988, bottling autumn 2014

Pairings: Marsala vergine is a wine style predominantly dry. Thanks to its extraordinary complexity and balance, it could be considered a meditation wine, to sip in cognac balloon snifter and to substitute an XO distillate. Serve it at room temperature or slightly chilled (14-16 °C, that is about 57-61 °F)

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