

MARSALA SUPERIORE ORO RISERVA 2004
SEMI-DRY

Classification: Marsala PDO

Grape: 100% Grillo

Alcohol (% ABV): 18

Territory: Western Sicily, Contrada Samperi, Marsala (TP)

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

Age of vines: over 20 and 40 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: 21 mg/l

Residual sugar: 52 g/l

Acidity: 7.92 g/l

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

Yield per hectare (hl): 25

Winemaking: manual selection of the grapes, soft pressing, natural decanting, traditional fermentation with wild yeasts in oak and chestnut vats at room temperature. The wine resulting from the previous process is then fortified, with fresh must added with grape spirit (*acquavite*), for the preparation of the so called "mistella"

Aging: Over 10 years in oak vats of different sizes

Bottles produced: 11,000

First vintage: 1986



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

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