

## Vigna la Miccia

**Classification:** Marsala *Superiore Oro Semi-dry* DOC 2016

**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 years

**Soil composition:** limestone, sandy loam, level land

**Training system:** single Guyot, 3,500 vines per hectare

**Total SO<sub>2</sub>:** 21 mg/l

**Residual sugar:** 88 g/l

**Acidity:** 5.30 g/l

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

**Yield per hectare (hl):** 20

**Wine making:** manual selection of the grapes, soft pressing, natural decanting, traditional fermentation with wild yeasts in stainless steel tanks at a controlled temperature.

**Aging:** 4 years in French oak barrels, always topped up.

**Bottles produced:** 10,000

**First vintage:** 1985

**Food pairings:** Drink it with all sorts of dishes: pumpkin-filled pasta, soft and blue cheeses, *foie gras*, prawns as well as with dessert. Serve it at room temperature or slightly chilled (14-16 °C, that is about 57-61 °F).



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