

# MARSALA SUPERIORE RISERVA

Caruso & Minini's Marsala Superiore is considered as a "local pride" able to release wonderful sensations to the palate, thanks to its warm and enveloping flavours. According to the bicentenary tradition, we have been creating a wine with worldwide resonance, the result of tireless work on the typical red soils of the Salemi area, a land kissed by the sun. A wine characterised by unmistakable organoleptic features, the union of two local vines, Grillo and Catarratto. This Marsala Superiore comes from more than 5 years of maturation in small Slavonian oak or cherry barrels followed by a futher aging in the bottle for at least three months. An iconic, delicate wine, excellent sip to pair with aperitifs and desserts.

# COLLECTIONS MEDITATION WINES



### **APPELLATION**

MARSALA DOC SUPERIORE RISERVA

# **TASTING NOTES**

COLOR: Bright color with warm amber hues AROMA: Fragrances of orange zest, dried apricot, dates and spices.

PALATE: Soft, harmonious and consistent with nose sensations. Intense aromas of raisins and vanilla are evident, as well as the excellent persistence, eriched in hints of honey and dehydrated fruit.

### **HOW TO TASTE**

FOOD MATCH: Pumpkin tortelli, blue and soft cheese, foie gras, prawns. Ricotta and chocolate-based dishes. PROPER GLASS: Medium sized glass with small opening SERVING TEMPERATURE: 14 - 16°C

### **MARKET DATA**

DISTRIBUTION: Ho.re.ca. BOTTLES: 4.000 FORMATS: 50 cl PACKAGE: Cardboard case, case 6

## VITICULTURE

TERROIR: Hill VINES: Grillo and Catarratto TOPOGRAPHY: Marsala area ELEVATION: 350m a.s.l. SOIL: Calcareous - clayey EXPOSURE: North/north-west TRAINING SYSTEM: Espalier VINES PER HECTARE (EA): 3.500 p/ha YIELD (KG. PER HECTARE): 80 q/ha HARVEST PERIOD: Middle part of September HARVESTING METHOD: Hand harvesting

# WINEMAKING DATA

ALCOHOL: 18 % Vol. SUGAR:3 g/l MATURATION: Over 5 years in small Slavonian oak or cherry barrels.