IMPERSON



Marsala Vergine Riserve DOC

Carlo Pellegrino - Marsala Vergine Riserve DOC

APPELLATION

Marsala

VARIETAL COMPOSITON

Grillo, Catarratto and Inzolia

ALCOHOL CONTENT

19% Alc. By Vol

WINEMAKING

Harvest period from mid-September, at an advanced phase of ripening. Fermentation at a temperature of 20°-22°C. Fortification with pure wine spirit until reaching the optimal strength. Aging for over 15 years in a single 20hl oak barrel.

TASTING NOTES

Intense with a broad hint of wood and spicy notes of cloves and cinnamon. Slight nuances of citrus peel, plum and cocoa. An impressive, with remarkable sapidity and acidity; warm and balsamic,

with strong aromas of wood and

licorice and slight hints of cocoa.

FOOD PAIRING

Dry pastries and semi-dry cigars. Smoked tuna, aged cheese with onion jam or pickled citrus fruits. Serve at 12°-14° C.



FOLLOW ME TO ITALY

www.imperowinedistributors.com

In exclusivity only for Impero Wine Distributors

Available in South Florida - Miami - Palm Beach - Orlando SC-NC-VA-WV-MD-ME-MA-TX-OH-CA