IMPERSON



MARSALA

PERLINO, MARSALA FORTIFIED WINE

APPELLATION

Marsala - Sicily, Italy

VARIETAL COMPOSITION

Catarratto - Grillo - Inzolia

ALCOHOL CONTENT

17%

WINEMAKING

Alcoholic fermentation of the must at a controlled temperature. The process produces a wine particularly high in alcohol. Added to this wine is a concentrate prepared during the harvest know as a 'mistella' which, in this case, is a blend of Inzolia must and alcohol. The Marsala is then aged in wooden casks

for at least a year.

TASTING NOTES

Amber colour with golden reflections.

Intense with notes of apples and honey.

Mouth-filling and persistent with
excellent structure and body.

FOOD PAIRING

Goes well with cheeses and pastries. When served chilled, makes an excellent aperitif.



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