

MARSALA est 1969 RISERVA 50 ANNI VERGINE DOP MARSALA

# MARSALA EST. 1969

#### RISERVA CINQUANTANNI VERGINE / DOP MARSALA

Refined reserve aged over fifty years in small oak barrels. A limited production of bottles for a precious wine witness to over half a century of history.

# **TRAINING**

Production Area - Marsala (TP)
Location of the vineyards - Riserva dello Stagnone
Grape Vareties -grillo
Exposition Altitude Soil type - clayey and sandy
Planting year Planting density vine per hectare Training system - trellis
Pruning - alberello marsalese
Yield per plant Harvest period Harvest system -

# VINIFICATION

This reserve was already present in the cellar in 1996, when the Baglio and the historic brand were taken over by the Vesco family. The winemaking process, as well as some information relating to the cultivation of the grapes from which this Marsala is produced, cannot be documented.

OENOCHEMICAL CHARACTERISTIC Alcohol % by Vol. - 19%

Residual sugar - 8,7 g/l

# ORGANOLEPTIC CHARACTERISTIC

Colour - amber yellow

Bouquet - ethereal notes at the nose, flowery, fruity and spicy. Very impressive smell of broom, orange blossom,

the balsamic of Mediterranean bush. Intensive cloves,

candied fruits, figs and dried apricots

Flavour - wine with a great body, structure and particularly

marked persistence.

The years of aging affect the intensity

of the oxidative notes

Ideal service temperature 14 °C

