



MILLE

Marsala Superiore Riserva Semisecco
DOC Marsala // Piane Liquide

MILLE

MARSALA SUPERIORE RISERVA SEMISECCO /DOC MARSALA//PIANE LIQUIDE

Aged in small oak casks, it is an excellent choice at the end of the meal especially when combined with Sicilian almond pastries. Also ideal as meditation wine to be sipped slowly at room temperature or slightly chilled.

TRAINING

Production Area - **Marsala (TP)**
Location of the vineyards - **Riserva dello Stagnone**
Grape Varieties - **grillo**
Exposition - **south**
Altitude - **50 meters above the sea level**
Soil type - **clayey and sandy**
Planting year - **1980**
Planting density vine per hectare - **2.500**
Training system - **trellis**
Pruning - **alberello marsalese**
Yield per plant (Kg)-**2,5**
Harvest period - **September**
Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **middle soft pressing**
Fermentation equipment- **steel fermenters**
Fermentation temperature in°C-**16 - 18**
Duration of the fermentation in days - **15-20**
Maturation in steel vassels - **6 months**
Malolactic fermentation - **no**
Ageing in wood - **10 years**
Bottling period - **3 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **18%**
Residual sugar - **79,75 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **light amber yellow**
Bouquet - **intense, harmonious, delicate, with pleasant scent of honey, apricot jam and vanilla**
Flavour - **round and full with a velvet taste**

Ideal pairing with cheeses or almond Sicilian pastries.
If served cold it is an original aperitif

Ideal service temperature 14 °C