



SOLERAS

Riserva Ventanni Vergine
DOC Marsala // Piane Liquide

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RISERVA VENTANNI VERGINE / DOC MARSALA // PIANE LIQUIDE

Precious reserve aged beyond 20 years in small oak casks, it is the skilful result of a correct vinification and a patient ageing according to the traditional Soleras system with three overlapped orders of casks

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**
Malolactic fermentation - **no**
Ageing in wood - **20 years**
Bottling period - **3 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **19%**
Residual sugar - **8,7 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colore - **Amber yellow**
Bouquet - **intense, harmonious, delicate, with pleasant scent of apricot, honey, dried fruit and dates**
Flavour - **dry, round with taste of bitter almonds, smoked vanilla with long persistence**

Great meditation wine, ideal pairing for blue and aged cheeses or the most delicious chocolate.

If served cold, it is an original aperitif.

Ideal service temperature 14 °C