

## Marsala Superiore DOP



### Tasting Notes

Persistent aroma of dried fruits and sultanas. Silky to the tongue with a definite hints of dried fruit, figs, and almonds. The aftertaste is persistent but not cloying with a delicate finishing touch of honey

<b>Floral</b>	★★★★★	<b>Spicy</b>	★★★★★
<b>Fruity</b>	★★★★★	<b>Balsamic</b>	★★★★★



### Recommended with

Hard and spicy cheeses like Parmesan and Pecorino, and also with fruit and dry pastries or just as an after meal sipping wine



**Service Temperature**  
12°C

Rating: Not Rated Yet

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Manufacturer [Baglio Baiata Alagna](#)

Description 

#### Origin

Western Sicily



#### Grapes

40% Grillo, 30% Catarratto  
and 30% Inzolia



#### Alcohol

18,5  
% vol



#### Vinification

Since fermentation of the  
must and preliminary  
procedures, the appropriate  
techniques are used  
according to the style to be  
obtained. At least 2 years in  
ancient casks in a grotto of  
tufa rock

#### Fining

Half shape = 6 months Full  
shape = 1 year



steel



wood



bottle