

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

Floral	★★★★★	Spicy	★★★★★
Fruity	★★★★★	Balsamic	★★★★★

 **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