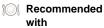
Marsala Superiore DOP





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





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

Rating: Not Rated Yet

Ask a question about this product

Manufacturer Baglio Baiata Alagna

Description 🥌 Origin

Western Sicily

™ Grapes

40% Grillo, 30% Catarratto and 30% Inzolia

Alco

hol 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

9999

steel wood bottle