


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