

TRIOZZI



Marsala Fine IP Dry DOC Sicily, Italy

PRODUCTION

This Marsala is produced from a blend of Grillo, Cataratto, Inzolia and Damaschino grapes grown on low bush vines. After the grapes are pressed, the fresh grape must is split into three parts. One part is cooked, one remains fresh, and grape spirit is added to the third part. This is then fermented into wine with a final abv of 12%. Part of this finished wine is then distilled. The final distillate is then blended with the remaining wine, the cooked must and the fresh must to create the final Marsala blend. The finished Marsala is then aged in oak for one year.

TASTING NOTES

Rich amber color. Dried apricot and vanilla aromas with hints of tobacco. Dry and full bodied with rich dried fruit flavors and balanced acidity.

SERVING SUGGESTION

Use in place of wine in your favorite recipe or chilled as an aperitif with strong cheeses like Parmesan and Roquefort.

