



FRANCOLI U.S.A.



ANTICHI BARONATI MARSALA DRY

One of the world's great fortified wines made in Marsala located in the western part of Sicily. Modern Marsala can be made from 10 different grape varieties, however the traditional varieties are Grillo and Inzolia. The designation of "Fine" refers to the 1 year of aging, and the Ambra describes the amber color. This is a Dry Marsala with 40 grams of sugar per liter.

REGION: Sicily

APPELLATION: DOC

VARIETAL: 60% Grillo, 40% Inzolia

ALCOHOL: 17%

WINEMAKING:

Soil Composition: Loam (Clay/Sand)

Vine Training Method: Cordon

Elevation: 100ft.

Vine Exposure: South South-East

Harvest Time: Mid-September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 21 Days

Malolactic Fermentation: None

Type of Aging Container: Wood

Type of Oak: Slovenian Oak

Length of Aging Before Bottling: 18 Months

Months Length of Bottle Aging: 3 Months

TASTING NOTES:

Light amber color with intense scent of nuts and vanilla. There is a pleasant taste of licorice, almond, and coffee.

FOOD PAIRINGS:

This is the perfect cooking wine for many recipes, but is also delightful as an aperitif or dessert wine.

