



FRANCOLI U.S.A.



ANTICHI BARONATI MARSALA SWEET

One of the world's great fortified wines made in Marsala in the western part of Sicily. Modern Marsala can be made from 10 different grape varieties, however the traditional varietals are Grillo and Inzolia. The designation of "Fine" refers to the 1 year of aging, and the Ambra describes the amber color. This "Sweet" Marsala has over 100 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: About 100 ft.

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:

Amber with golden tints.

Dried fruit flavors along with a nut and toffee aroma.

FOOD PAIRINGS:

This is an excellent dessert wine and a great compliment to many cooking recipes.

