

FLORIO

Marsala Targa 1840 500ml NV



Category:	WINE
Style:	FORTIFIED/APERITIFS
Variety:	MARSALA
Region:	MARSALA
Vintage:	NV
Volume:	500ml
Vineyard:	Coastal strip of the town of Petrosino .
Vinification:	Pressing of the grapes with a high sugar content to pass the precious substances found in the skins to the must. Fermentation at controlled temperature and liquoring with the addition of Mistella, Mosto Cotto and Wine Distillate to the wine. Aged at least 5 years in oak barrels with a capacity of 1,800 liters and then refined for more than a year in ancient 300-liter barrels. Maturing - At least 6 months in bottle.
Appearance:	Bright amber colour with topaz highlights.
Bouquet:	Marked with clear scents of dates, apricots and stewed prunes.
Palate:	Full, warm, smooth and velvety with a fine finish of dried fruit.

Technical Analysis:

Alcohol:	19.00%	Residual Sugar:	70 g/L
Packaging:	6 x 500ml	Hancocks Product:	63009