

Tenute Orestiadi - Tenute Orestiadi

Marsala Superiore Riserva Secco



WHITE
FORTIFIED WINE



ITALY



SICILY



SUITABLE
FOR VEGANS

TASTING NOTE

The Marsala presents itself with its light amber color, intense to the palate, thanks to its ageing for more than two years in oak barrels. In the mouth you'll be accompanied by a harmonious alcoholic structure, powerful, dry and enveloping.

VITICULTURE

The vineyards are located in the Marsala area, mainly grown in red soils. The plant is grown with a system called "alberello Marsalese".

VINIFICATION

Destemming, maceration and fermentation. Upon reaching the ideal sugar content, fortification is done by adding wine's alcohol to stop the fermentation and to reach a 18% of volume and 3% of natural sugar residual.

FOOD MATCHING

This wine greatly pairs with seasoned cheeses, sicilian pastry, usually made with ricotta cheese or dry almond biscuits.

SIZE	75cl
VINTAGE	NV
ABV	18%
GRAPE VARIETIES	Grillo (100%)
CLOSURE	Natural Cork
SKU CODE	J95661NV
EXPRESSION	Fortified
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	4.46g/l Tartaric
RESIDUAL SUGAR	3g/l
SKU	J95661NV