

MULINO MARSALA FINE



CLASSIFICATION: Fortified Wines DOC

COUNTRY OF PRODUCTION: Italy (Sicily)

VARIETY: Grillo and Catarratto

ALCOHOL: 17%

VINIFICATION: Manual harvesting of the grapes well ripe with a high sugar content, pressing fluffy.

FERMENTATION: At controlled temperature e preparation of the tanning with the addition, to the wine obtained from mistella, cooked must and alcohol.

AGEING: Over 12 months in oak barrels of different sizes.

AGING: In steel for about 3 months