



FLORIO D.O.C MARSALA

Semisecco Superiore Riserva 2008

A great addition for those who appreciate the art of fine fortified wines. Florio Semi Secco Riserva Superiore 2008 is composed of a blend of Grillo and Catarratto grapes hand-harvested overripe on the vine and grown in Sicilian vineyards located in the Trapani province under the DOC Marsala denomination. Fermented in cement tanks and matured 15 years in a single 25HL -21 SAG barrel in the Garibaldi Cellar, 129 meters from the sea. This versatile wine is excellent as an aperitif or paired with aged cheeses, pâté, and your favourite dessert.

Tasting notes

Aroma

Intense, complex aromas of candied citrus fruits, dried yellow stone fruit and chestnut honey.

Taste

Dry, soft tannins with figs, vanilla and delicate bitter notes.