

Cantine Vinci Marsala Fine Ambra Semisecco

Cantine Vinci

Italy - Sicily - Marsala DOC

Wide, intense and embracing; it shows hints of candied orange peels, dried figs, dates and caramel, followed by woody and spicy hints of vanilla, coffee and chocolate.

RS: 50g/L

TA: 4.65g/L

Specifications

Appellation	Marsala DOC
Wine Type	Fortified/Dessert
Varietals	50% Catarratto and 50% Grillo
Age of Vines	Average 10 years
Soil type	Clay
Vinification	No Irrigation harvested by hands destemmed clusters the wine is aged at least one year inside Slavonian oak casks before bottling no ML fermentation no lees stirring - no maceration /> Gentle filtration the wine is aged at least one extra month inside bottles before selling
Pairings	Excellent for the preparation of meat and egg-nog; generally it is pleasantly drunk with sicilian confectionery products.



Codes, Weights and Measures

UPC	7 84585 03389 8
Units/Case	6
Unit Size	1000 mL
Container	bottle
SCC	1 08 95696 03389 3
Case Weight	21
Cases/Pallet	95
Layers/Pallet	25
ABV	17.00%

SRP	\$ 22.50 USD 1000mL Bottle
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