

VIGNA LA MICCIA

Classification: Marsala Superiore Oro Semi-dry
Sup.Riserva 2017 DOC.

Grape: 100% Grillo.

Alcohol (% ABV): 18 %.

Territory: Western Sicily, Contrada Samperi, Marsala (TP).

Vineyard surface (ha): 12 (about 29 ac).

Age of vines: over 20 years.

Soil composition: limestone, sandy loam, level land.

Training system: single Guyot, 3,500 vines per hectare.

Total SO 2: 28 mg/L.

Residual sugar: 54g/L.

Acidity: 5,10 g/L.

Harvest: manual, clusters put in small cases, starting the first week of September.

Yield per hectare (hl): 20.

Wine making: manual selection of the grapes, soft pressing, natural decanting, traditional fermentation with wild yeasts in stainless steel tanks at a controlled temperature.

Aging: 4 years in French oak barrels, always topped up.

Bottles produced: 10.000.

First vintage: 1985.

Food pairings: Drink it with all sorts of dishes: pumpkin-filled pasta, soft and blue cheeses, foie gras, prawns as well as with dessert. Serve it at room temperature or slightly chilled (14-16 °C, that is about 57-61 °F).

