



**DON CESCO
MARSALA FINE DRY
D.O.C.**

VARIETALS	Inzolia, Cataratto, Grillo
VINEYARDS	Produced in the D.O.C. area in the Trapani province, Western Sicily
SOIL	Medium soil, clay
CULTIVATION	counter-espalier, spurred cordon pruning
HARVEST	Mid /End of September
VINIFICATION	For the base wine, soft press and slow fermentation at a controlled temperatures of 20-25°C. Alcohol, mistella (fresh grape must with added alcohol) and mosto cotto (concentrated fresh grape must which is traditionally “cooked” until it reduces to a third of its original volume) are then added to the base wine, thus giving it respectively its final alcohol content, the desired sugar level and the traditional flavour.
AGEING	Aged for over 2 years (minimum 1 by law) in Slavonian oak barrels of 500 hl
TASTING NOTES	With hints of raisins and vanilla it is full, and harmonic on the palate. Perfect wine for fish and meat preparation or with your favourite cheese
Alc Degree	17%
Total Acidity	4,5 gr/l
Residual Sugar	34 gr/l
pH	3.4