



GRAPE-TO-GLASS

wines worth sharing

Florio 'Targa' Riserva - Superiore 'Semisecco' Marsala

Grape Varietal: 100% Grillo - *A Fortified Wine

Growing Region: Petrosino, Marsala, Sicily - Italy

Head Winemaker: Tommaso Maggio



Florio's history dates back to 1833 when Vincenzo Florio started in the production of Marsala and became the market leader worldwide. It has been a few years now since I last visited the winery and cellars in Sicily.

Where I had the pleasure to sample and match several Marsala's with local cuisine and desserts. When immersed in the local culture you quickly see how dynamic and interesting Marsala wine can be with so many everyday dishes and occasions. The Grillo grapes are grown on typical bush vines located not far from the coast at some 50 meters above sea level.

After hand harvesting - they carry out a careful pressing of the grapes which have a high sugar content - with the aim to pass the precious substances found in the skins to the must. Fermentation at a controlled temperature and liquoring with the addition of 'Mistella', 'Mosto Cotto' and grape spirit to the wine.

Aged for at least 7 years in oak barrels with a capacity of 1800 litres and then refined for more than a year in ancient 300-litre barrels. Maturing at least 6 months in bottle before release.

The finished wine has an alcohol level of 19% and a residual sugar of around 70g/l which gives the wine both textural mouth feel and lingering presence.

As you pour this semi-viscous wine into your glass you will be greeted by a bright amber colour with topaz highlights. On the engaging nose you have bright scents of sweet dates, apricots, grilled peaches, slow roasted plums, nougat and dried figs. The palate is intense with full, warm flavours, with a smooth and velvety mouth feel and a lingering finish of dried fruits. Treat yourself - this wine is definitely worth sharing. *Treat yourself - this wine is definitely worth sharing.*

This Florio 'Targa' Riserva Marsala has 19% Alc./vol. Presented in a 500ml bottle. Chill gently and serve in an appropriate wine glass at around 9° - 11°C.

Cellaring Potential:

Drinking perfectly well this season; and will age well for another 7 - 8 years.

Food Pairing Suggestions:

A lively dessert style wine, plus an excellent sipping wine. This wine pairs well with varied desserts, dried fruit and nuts, fine pastries & ice-cream - *enjoy.*

A traditional semi-sweet Sicilian wine, that is designed to be shared.

