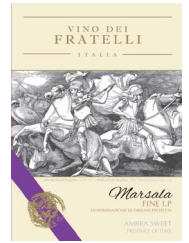


VINO DEI FRATELLI MARSALA FINE SWEET 1.5L

Sicily, Italy



TASTING NOTES: Dark amber, with hints of dates and apricots it is sweet, full, warm and harmonic on the palate with an elegant, dried fruit finish. Perfect wine for fish and meat preparation or with your favorite cheese.

VITICULTURE: Produced in the D.O.P. area in the Trapani province, Western Sicily.

VINIFICATION: Soft press and slow fermentation at controlled temperatures of 20-25°C. The base wine is of an intense straw color, with a 15% alcohol content and a minimum residual sugar level of 20g/l. 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 flavor.

AGEING: Aged for over 2 years (minimum 1 by law) in Slavonian oak barrels of 500 hl.

FAMILY: Our label shows an ancient Roman coin struck in 46 BC depicting two of the most famous FRATELLI (brothers) in the Roman religion. Castor and Pollux fell in love with beautiful sisters who were already betrothed to suitors. The brothers challenged and slew their rivals, but Castor was mortally wounded. In the end, Zeus (Roman name Jupiter) placed both their immortal souls together in the sky as symbols of brotherly love. Today we refer to them as the constellation Gemini.

PRODUCER: VINO DEI FRATELLI

REGION: Western Sicily

GRAPE(S): Inzolia, Cataratto, Grillo

SKU: VFMSNV4

ALCOHOL: 17%

TOTAL ACIDITY: 4.3 G/L

RESIDUAL SUGAR: 104 G/L

pH: 3.4