

CAPETTA



Wednesday, February 19, 2020

CAPETTA

PROVINCE OF TRAPANI ITALY

FINE I.P. DOC



CLASSIFICATION = Fortified wine with a protected designation of origin.

ORIGIN = Province of Trapani, excluding the municipalities of Pantelleria, Favignana and Alcamo.

CLIMATE = Mediterranean, mild winters, limited rainfall, very hot and breezy summer.

VINIFICATION = In steel silos at a controlled temperature, followed by the arrest of alcoholic fermentation adding alcohol or brandy and cooked must.

AGING = At least 1 year in oak barrels.

COLOUR = Amber.

AROMA = Ethereal.

FLAVOUR = Moderately dry.

SERVING TEMPERATURE = 10 – 12 degrees C. as an aperitif and 16 – 18 degrees C with or after dessert.

PAIRING = Semi dry Marsala Fine at room temperature is a great dessert wine. It can be served chilled as an aperitif. It is also widely used in cooking and in the food industry, for things such as pastries, ice cream and confectionary.

GRAPE:

GRILLO

CATARATTO

INZOLIA

Marsala Fine I.P. Ambra Semisecco DOC 17.0% Alc