



VINITY  
WINE COMPANY

## Cantine Intorcia Marsala Vergine Riserva

**Appellation:** Marsala Vergine Riserva DOC

**Type:** Dry, fortified wine

**Varietal:** Grillo

Vergine Marsala is always a dry, fortified wine. For Vergine the minimum amount of aging is 5 years. 56 months of the 60 must be in barrel. Intorcia is aged over 30 years in oak casks! As barrel aging goes up, so does the flavor profile. More aging also allows for more interesting food pairings.

### Tasting Notes

**Color:** Amber.

**Bouquet:** Intense and spicy.

**Taste:** Dry with with balanced acidity, lovely notes of dried fruit, honey, apple and walnut.

**Alcohol:** 19%.

**Serving Suggestion:** Regularly served at a 20°C (68°F) it is also delightful chilled.

### Pairing

Served as an aperitif between the first and second course of a meal. This also goes well with marcona almonds, anchovies, sardines, goat cheese, nuts, olives, asparagus, and smoked meat.

### Vineyard Notes

**Vineyard Location:** Marsala, Sicilia.

**Viticulture:** Average age of productive vines is 10-years old.

### Winemaking Notes

**Harvested:** Early September.

**Aging:** Over 30 years in oak casks.



*Cantine Intorcia was founded in 1930 by the Intorcia family, who still runs it to this day. Today the winery covers an area of 25,000 square meters (around 270,000 square feet) with the capacity to process over 100,000 hectoliters (about 2,641,720 gallons) of wine, including evocative aging cellars capable of refining up to 20,000 hectoliters (528,344 gallons) of wine in oak barrels. Marsala has always been known and appreciated for the unique style of wine that bears its name. The winery is part of the Consorzio Volontario per la Tutela del Vino Marsala (Volunteer Consortium for the Protection of Marsala Wine). Culture, passion, history, and tradition are intrinsic to Marsala wines and to the Intorcia family. They are returning to their ancient traditions to protect the priceless heritage of Marsala, the city, and its wine.*