



D'AQUINO

Marsala Dry

Region: Sicily
Classification: DOC (1969) Modified (1984)
Area: Hailing from Italy's sunny southern region, Marsala is an ancient city on the coast of Sicily.

Description:

Color: Light Amber

Description: Marsala can be classified as being both white and red depending on how it is made. The Oro and Ambra wine varieties of Marsala have a gold amber color. Marsala is a higher alcohol fortified wine (usually around 17-20%) in both the sweet or dry variations. Made with Grillo, Catarratto and Inzolia grapes.

Type: Fortified

Taste: Moderately dry with delicate notes of apricot.

Aroma: Balanced with hints of apricot, dry fig and pleasant vanilla notes.

Alcohol: 18%

Aging: Aged in oak barrels for a minimum of 12 months.

Food: Pastries and marzipan.

Unconventional: stewed wild pigeon breast with marsala wine wrapped in Nebrodi black pig lardo (cured strips of fatback).

Temperature: Serve at 45° - 53° Fahrenheit, 8° - 12° Celsius.



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Specifications:

Size: 12/750 ml

Case Dimensions: 12.37" x 9.37" x 12.81"
(31.43 x 23.81 x 32.54 cm)

Case Weight: 31.15lbs. (14.50 kg)

Case Cube: 0.86cu. ft. (14.09 cm³)

Pallet Configuration: 14 x 4 = 56 / 14 x 5 = 70

Bottle UPC Code: 0-82308-02346-2

Case UPC Code: 0-82308-92346-5

Bottle Style: MARSALA

40 Foot Container: 1,260 Cases

20 Foot Container: 700 Cases

