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INCANTO

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: A higher dry alcohol fortified wine (18%) made with Grillo, Catarratto

and Īnzolia grapes. This wine completes fermentation before it is fortified. The addition of cooked grape must and the ageing in oak casks give the

typical amber colour of this wine.

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 stips of fatback).

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

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: $14 \times 4 = 56 / 14 \times 5 = 70$

Bottle UPC Code: 0-82308-02222-9 **Case UPC Code:** 0-82308-92222-2

Bottle Style: MARSALA

40 Foot Container: 1,260 Cases

20 Foot Container: 700 Cases

