

Marsala Superiore Dolce DOC - Martinez



The Producer:

Marsala, a port on the western coast of Sicily, was in the 19th century one of Europe's most sought after wines. Created in the late 18th century by Englishman John Woodhouse who realised its potential as a fortified wine it grew in a very short period to be on a par with port and sherry. This was due in part, no doubt, to Marsala being favoured by Admiral Nelson and his victorious fleet in the early 1800s and subsequently brought the wine to the UK. Now after a long period in the doldrums there are a growing number of producers of Marsala keen to revive the past glories and Martinez is one of them. Established in 1866 Martinez is one of the oldest established producers.

The Wine:

Grape(s):	Grillo, Inzolia and Damaschino
Area:	From vineyards around western Sicily
Vine training:	Tendone
Vine density:	3000 vines per ha.
Harvest:	Late August early September
Vinification:	Fermented in temperature controlled stainless steel vats
Ageing:	Aged minimum 5 years with the Solera method mainly in oak barrels up to 25hl.

Tasting Notes:

- A full firm nose with the characteristic caramely sweetness and followed by a nutty tone. A full flavoured elegant wine on the palate.
- Producers of the quality of Martinez have begun to revive Marsala to its former glories of the early 19th century. A full firm nose with the characteristic caramely sweetness and followed by a nutty tone. A full flavoured elegant wine on the palate.

Code:	2241
ABV:	18%
Pack:	6*75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Cork
Awards:	90 Decanter

