PRODUCT OF ITALY

MARSALA FINE MARCHESE DI BONFI DOC







Appellation: D.O.C. Grapes Variety: Grillo Alcohol Vol.: 17 %

> Bottle size : 1,000 ml - 5,000 ml

Region: Sicily



Manual harvesting of the ripe grapes with a high sugar content, soft pressing, fermentation at controlled temperature and preparation of the tanning with the addition of mistella, cooked must and alcohol to the wine obtained.

AGING:

Over a year in oak barrels of different sizes, In steel for about 3 months. **DESCRIPTION:**

Marsala Fine D.O.C. it is the youngest in the Marsala wine family. As per disciplinary of in fact, the production ages for only one year and for this reason it is destined for use in the kitchen. wherever it is inevitable ingredient of various sweet and savory dishes due to the unique aroma it brings.







The Martinez winery was founded in 1866 in Marsala, the western most tip of Sicily, the territory which the DOC wine is named after. The winery was named after the Martinez family who founded it and that, through a combination of innovation and tradition, has made its products unique for six generations. Over the years, the Martinez winery has remained true to its original product: Marsala, the most prestigious Italian liqueur wine.

The founder Carlo Martinez, with his brother Francesco, found that the lively town of Marsala, which was at the time the heart of the island's commerce and wine production, was the ideal place for his business venture. The Martinez winery grows every day with its own wines and matures with its own wines without haste.

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