



## Marsala Superiore Ambra DOC

Cantine Mirabella

<b>Type</b>	Marsala
<b>Origin</b>	Italy, Sicilia
<b>Producer</b>	Cantine Mirabella Sicilia
<b>Classification</b>	DOC
<b>Expansion</b>	15 months in wooden barrels
<b>Contents</b>	75 cl
<b>Serving temperature</b>	16 - 18 ° C
<b>Alcohol content</b>	18 %
<b>Article no</b>	76181111

### Comments

Like all fortified wines, alcohol must also be added to Marsala. Depending on the typology, the addition of "mistella" (must that is no longer fermentable due to the addition of alcohol), as well as boiled and concentrated must is permitted. For Marsala Fine, Superiore and Superiore Riserva Ambra, the addition of at least 1% of must must be added, while it is forbidden for the Oro and Rubino versions. Neither mistella nor boiled down or concentrated must may be added to the Marsala Vergine (literally "virgin"). Marsala Vergine is always absolutely dry.

### Pairing

People like to enjoy Marsala with dessert, before a meal or with a cigar.

### Tasting notes

The liqueur wine, which has matured in wooden barrels for 15 months, has a character that is very typical of Marsala. It is very strong and aromatic. Its aromas are reminiscent of dried fruit and almonds through to notes of liquorice and oak.