



Bravo Wine Imports

SICILIA – Cantina Carlo Pellegrino – De Vita

Marsala Semi-Dry



Type of Wine: Red

Classification: DOC

Region: Sicily

Production Area: Produced in the D.O.C. area in the Trapani Province, Western Sicily

Grapes: Inzolia, Cataratto, Grillo

Alcohol: 18% Vol.

Color: Very intense garnet-red.

Fragrance: With hints of raisins and vanilla it is dry, full, and harmonic on the palate. Colombo Marsala Fine Dry is perfect for fish and meat preparation. An elegant aperitif to serve with cheese.

Flavor: Well-structured wine, soft, rich of velvety, highly persistent.

Food Pairings: Pistachio cakes, Pear, apple, peach or tart and cake. We generally have them with Zabaione or an ice cream made with some Marsala as well. Tiramisu (we generally put Marsala in the cream) Ricotta cheese deserts (Cannoli, Ricotta Tarts, Cassata Siciliana) Any almond Deserts Dry fruit cakes and sweets.

Serving Temperature: 18° C.

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