



# Rallo Azienda Agricola, Marsala Mille Semi Secco, Sicily, Italy

## Producer Profile

The Vesco family make fragrant wines, organically grown in a certified organic agriculture.

They represent the best and most typical style of winemaking in western Sicily: crisp Catarratto and perfumed, fresh Nero d'Avola from their hillside vineyards. Cantine Rallo have vineyards in three sites in western Sicily: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo that makes their delicious Passito di Pantelleria. Their grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine.

## Viticulture

Rallo Azienda Agricola Marsala Mille Semi Secco comes from the Riserva dello Stagnone vineyards planted with trellis trained Grillo vines in 1980 on a South facing exposure around 50 metres above sea level. Soils are clay and sand.

## Winemaking

Manually harvested at night into 15kg cases, the grapes are gently pressed then fermented at 16 to 18 degrees celcius in stainless steel for a period of 15 to 20 days then matured for 6 months before ageing in oak for 10 years.

## Tasting Note

Light golden amber colour, with an intense bouquet, delicate, smooth and nutty with honey, apricot jam and vanilla on the palate.

## Food Matching

Strong, herbed cheese, or as a refreshing and refined aperitif.



Product code: 5051

## Technical Details

### Varieties:

Grillo 100%



**ABV:** 18%

**Closure:** Natural cork

**Colour:** White

**Style:** Fortified

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 10 Years

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** None

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