

# BIP BENJAMIN

MARSALA SUP. RISERVA  
ORO DOLCE DOC 2013



*An enterprising British merchant, Benjamin known as “Bip” who, thanks to his exceptional entrepreneurial skills, on his arrival in Sicily in 1806, founded a true economic empire linked to the production of Marsala.*

## GRAPE VARIETY

Grillo, Catarratto and Inzolia

## TERRITORY OF ORIGIN

Coastline of Marsala and Petrosino

## TERROIR

**Soil composition:** medium-textured, tending to sandy soil.

**Altitude:** few metres above sea level.

**Climate:** Mediterranean, mild winters, limited rainfall, very hot and windy summers.

## VINIFICATION AND AGEING

Harvest period from mid-September, at an advanced phase of ripening. Vinification at a temperature of 18°-20°C. The fermentation is stopped by adding brandy aged at least 5 years in oak barrels. Aging for over 48 months in 80hl and 50hl oak barrels, with at least 6 months in barrique.

## TASTING NOTES

**Colour:** deep gold with hues of amber.

**Bouquet:** ethereal, with strong hints of melon and light notes of honey and loquat.

**Flavour:** sweet and lingering, with evident notes of apricots and stewed pears.

## PAIRING

**Traditional:** all Sicilian pastries with ricotta and pastry creams.

**Unconventional:** all aged and spicy cheeses served with pears, grapes or Chinese lantern berries. Serve at 12°-14° C.

## ALCOHOL CONTENT

18% by Vol.

## SIZE

75 cl

