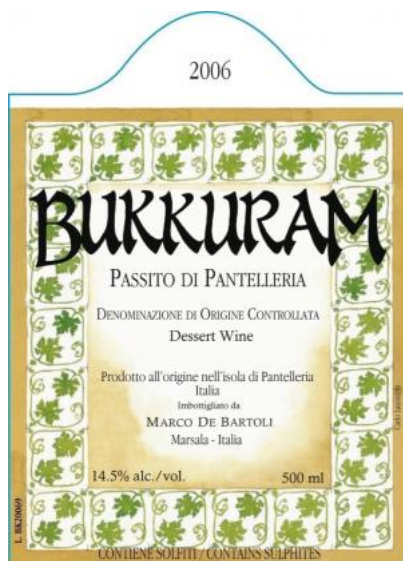


Marco de Bartoli

Wines



D.O.C Passito di Pantelleria "Bukkuran"

Soil: Sand

Grape: Zibbibo

Vines: Planted 1950-1970. Terraced hillside, 200 meters above sea level, south west exposition

Yields: 45 quintals per hectare

Vinification: Half of the grapes are dried in the sun for three weeks on special racks within an area delimited by black stone walls. The remaining grapes are left to mature and partially dry out on the plants. These are picked and vinified; when the fermentation is well advanced, the dried raisins are added to the wine and left to macerate for three months. The wine is aged for 30 months in 225l French oak barrels, then 6 months in steel vats.



D.O.C Marsala "Vecchio Samperi Ventennale"

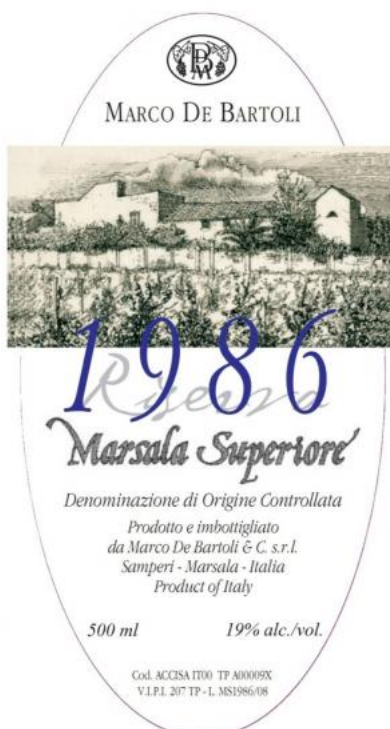
Soil: mixed sand and limestone

Grape: Grillo

Vines: Planted between 1970 and 1996

Yields: 20 hl/ha

Vinification: manual selection of the grapes; soft pressing; natural decantation; fermentation in oak and chestnut barrels at room temperature.



D.O.C Marsala Superiore Reserva "1986"

Soil: Mixed sand and limestone

Grape: Grillo

Vines: Planted between 1970 and 1996

Yields: 20 hl/ha

Vinification: manual selection of the grapes; soft pressing; natural decantation; fermentation in oak and chestnut barrels at room temperature. Part of the must is enriched with acquavite to create the mistrella, which will later be added to the wine.



D.O.C Marsala Superiore Oro "Vigna Is Miccia"

Soil: mixed sand and limestone

Grape: Grillo

Vines: Planted in 1996.

Yields: 40 hl/ha

Vinification: manual selection of the grapes; soft pressing; natural decantation; temperature-controlled fermentation in 50 hl stainless steel tanks.



VdT "Grappoli di Grillo"

Soil: mixed sand and limestone

Vines: Planted 1996

Yields: 35 hl/ha

Vinification: The clear part of the must begins its fermentation in steel vats and at controlled temperatures and is finished in 225 and 500L French oak barrels. Aged 8 months on the lees with regular bâtonnage.



VdT "Pietra Nera"

Soil: terraced hillside, volcanic

Grape: Zibbibo

Vines: Planted in 1967

Yields: 25 hl/ha

Vinification: grapes are destemmed, crushed, then treated to a cold maceration for 24 hours. After a soft pressing at low temperatures, the must decants for 48 hours. The clear part of the must is fermented and aged in 50hl steel vats at controlled temperatures. A third is fermented and aged in French oak. The two are then blended together before bottling.



I.G.T Sicilia Grillo



I.G.T Sicilia Zibbibo



IGT Sicilia "Rosso di Marco"



IGT Catarratto Terre Siciliane "Lucido"