



Projet Erasmus+ Namur - Marsala

" Patrimonia "



A la découverte du patrimoine historique, architectural et culturel

# Marsala Wine



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ISISS « Abele Damiani » - Marsala

# ABSTRACT

## Story



Marsala is a Sicilian liqueur wine, among the most famous ones of Italia, that is marketed in the whole world. It was the English who discovered it in 1700, made it known elsewhere.

Everything happened in 1773 when John Woodhouse, an English trader, found shelter in the port of Marsala after a storm. On this occasion, he tasted the local wine, called perpetuum, the best wine of the area that the inhabitants kept for special events.

The Englishman Woodhouse was so impressed by the wine that he decided to send a considerable quantity of it to British gentlemen in Liverpool. Before sending it, he added a sufficient quantity of brandy for the wine's conservation during the journey.

The response in England was so positive that the tradesman went back to Marsala to start a production, and Woodhouse was made inventor of this wine.

<https://www.winepoint.it/blog/vino-marsala-storia-e-origine>  
<https://www.viniperbacco.com/blog/la-storia-del-vino-marsala/>

# Organoleptic and chemical features of the Marsala

The Marsala Fine, produced in the Oro and Ambra types, has a color that varies from amber yellow to intense gold and a persistent and typical scent that reminds of tobacco, wood and licorice; the flavor is sweet, warm and intense.

Contrarily, the Marsala Fine Rubino has a pronounced ruby red color that has more amber tones when aging; the scent is intense and presents aromas of jams and marasca cotta, with a warm, aromatic and rich taste. The minimal alcoholic strength for the Fine type is 17°.

The Marsala Superiore, in the Oro and Ambra types, has a transparent and shiny color that varies from intense gold to amber. Its scent is very persistent, harmonious and complex, while the taste is mellow, sweet, and characterized by a good structure. The Marsala Superiore Rubino presents, contrastingly, a ruby red color that becomes more amber when aging; the scent is intense and presents aromas of withered flowers and dried fruits, with an aromatic, warm, harmonious and mellow taste. The minimal alcoholic strength for the Superiore type is 18°. The Superiore Riserva presents the same features as the Superior but is distinguished by its longer time of aging.

Finally, the Marsala Vergine of Oro and Ambra types has a shiny color that varies between gold and amber, with an intense, persisting and ethereal scent; the taste is typically warm, dry and intense, very balanced and with an important structure. The Marsala Vergine Rubino presents, contrastingly, a shiny ruby red color, sometimes with orange and amber sheen because of the aging; the scent is intense, persisting, characteristic and complex, with a taste that is mellow, dry, structured and with a great balance. The minimal alcoholic strength for the Vergine type is 18°. Once again, the Vergine Riserva presents similar characteristics but with a longer aging process.

- “Fine” (tannin, aged for at least one year);
- “Superiore” (tannin, aged for at least two years);
- “Superiore Riserva” (tannin, aged for at least four years);
- “Vergine” ou “Soleras” (without tannin, aged for at least five years)
- “Vergine Riserva” ou “Soleras Stravecchio” ou “Soleras Riserva” (without tannin, aged for at least ten years).

<https://berefacile.it/marsala.html>