TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

NAME OF GEOGRAPHICAL INDICATION

Marsala

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

Consorzio per la Tutela del Vino Marsala DOC 32 Curatolo 91025 Marsala Italy

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PROTECTION IN COUNTRY OF ORIGIN

Date of protection in the European Union: 18/09/1973 Date of protection in the Member State and reference to national decision: 10/06/1969 - D.P.R. 02/04/1969, published in GURI (Official Journal of the Italian Republic) n. 143 – 10/06/1969

PRODUCT DESCRIPTION

Liqueur wine

• Raw Material

- GRILLO

- CATARRATTO BIANCO LUCIDO
- CATARRATTO BIANCO COMUNE
- Nerello Mascalese N
- Ansonica B
- Calabrese N
- Perricone N
- Damaschino B

• Alcohol content:

	Marsala Fine oro	Marsala Superiore oro	Marsala Superiore ambra	Marsala Superiore rubino	Marsala Fine ambra			
Minimum Alcoholic strength by volume (%)	17	18	18	18	17			

Marsala Fine rubino	Marsala Superiore Riserva oro	Marsala Superiore Riserva ambra	Marsala Superiore Riserva rubino	Marsala Vergine o Soleras oro; Marsala Vergine Stravecchio oro
17	18	18	18	18
Marsala Vergine o Soleras rubino; Marsala Vergine Stravecchio rubino				
18				

• Physical Appearance

- Marsala Fine oro: golden colour of varying intensity;

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- Marsala Fine oro: amber yellow colour of varying intensity;
- Marsala Superiore rubino: ruby red colour that gains amber iridescence with ageing;
- Marsala Fine ambra: amber yellow colour of varying intensity;
- Marsala Fine rubino: ruby red colour that gains amber iridescence with ageing;
- Marsala Superiore Riserva oro: golden colour of varying intensity;
- Marsala Superiore Riserva ambra: amber yellow colour of varying intensity;
- Marsala Superiore Riserva rubino: ruby red colour that gains amber iridescence with ageing;

Marsala Vergine o Soleras oro; Marsala Vergine Stravecchio oro: golden colour of varying intensity;

- Marsala Vergine o Soleras rubino; Marsala Vergine Stravecchio rubino: ruby red colour that gains amber iridescence with ageing;

DESCRIPTION OF GEOGRAPHICAL AREA

The area for the production of grapes intended for making Marsala liqueur wines covers the entire territory of the province of Trapani, apart from the municipalities of Pantelleria, Favignana and Alcamo.

LINK WITH GEOGRAPHICAL AREA

The factors present in the typical production area for wine with the Marsala designation of origin consist of specific conditions that come together to produce truly unique characteristics.

This means that the quality characteristics of the wine are the organoleptic result of climate and geological factors that are typical to a particularly conducive geographical area, as well as of customs handed down from generation to generation since time immemorial.

The area's topography consists almost entirely of low-lying plains.

The vineyards are planted for the most part not far from the coast on arid, relatively infertile soils of siliceous or calcareous origin (sometimes rich in red soils), sometimes clayey and sandy, and often with surface water tables.

The climate is insular Mediterranean with rainy winters and hot but dry summers that are sometimes sweltering owing to frequent hot winds from Africa.

This microclimate, which is specific to all of the western part of Sicily, allows the grapes, which are still grown using the shrub method, to mature leading to a high sugar and polyphenol content that allows for the maturing of wines with high extract.

SPECIFIC LABELLING RULES (IF ANY)

CONTROL BODY

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