



# Lo Duca

CLASSIC  
Italian Red Wines

## MARSALA SWEET



*"Sweet Marsala can be sipped on its own or served to accompany desserts."*

Sweet Marsala is made by adding a small amount of grape brandy varietal Catarook Grillo and Inzolia. It is then aged in large wooden barrels. Sweet Marsala can be sipped on its own or served to accompany desserts. As a Sicilian tradition, Marsala is frequently used in Italian sweets and can be used as a cooking wine. Serving temperature: as an aperitif, 47 degrees F. With desserts, served between 61 and 65 degrees F. Serve on its own at 55 degrees F.



Contrasts are not the least of those things in which Sicily abounds. So perhaps it is not surprising that this ancient island boasts one of Italy's most modern wine industries of that a region noted chiefly in the past for strong and often sweet amber Marsala and Moscato has rapidly switched the emphasis toward lighter, dryer wines - whites and reds.



.750 Liter