

**AMBAR MOSCATO SICILIA – MOSCATO VINO LIQUOROSO INDICAZIONE GEOGRAFICA
TIPICA – FLORIO 1833 – IMBOTTIGLIATO DA D.D.S. S.p.A. – MARSALA – ITALIA 15,5%**

VISUAL ANALYSIS: limpid, intense golden yellow and thick structure.

OLFACTORY ANALYSIS: chestnut honey, vanilla, pineapple in syrup, fresh nuts, caramelized lemon and dried petals of yellow rose.

GUSTATIVE ANALYSIS: great structure and strong alcoholic presence; good mineral note on the top of the tongue and excellent salivation in the lateral zones of the tongue. The aftertaste is providing an agreeable sweetness together with a lemon flavour. The gustative aromatic persistency is 8 seconds.

WINE-FOOD COMBINATION: marzipan (Sicilian marzipan)

- The sweetness of the dessert is pairing the sweetness of the wine
- The fatness of the marzipan is countervailing the salivation of the wine
- The structure of the marzipan is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the gustative aromatic persistence of the wine

MY PERSONAL OPINION: representing many wines in the glass and closing to all appetites and tastes are the hallmarks, that make you never get tired with your taste buds during the whole drinking times.