

WHITE IN EVOLUTION: THE NEW “FLORIO WINE”



Florio has always been synonymous with Marsala: now we embark on a brand new yet familiar venture, bottling all our passion and expertise into **Vino Florio**. Created from the first batch of grapes arriving in the cellar, this wine would usually eventually become Marsala and for a long time its incredible organoleptic characteristics were only tasted by those who live in the cellar.

Today Florio decided to offer very limited quantities of this

fundamental element in fully describing the cultural project that is Marsala. An **unfiltered white wine**, in **continuous organoleptic evolution** according to time, space and the mood of those who taste it. This wine is an expression of a specific vintage, of a peculiar rhythm and harmony crafted by the winemaker. A true act of poetry, which translates into a glass with a **rich and savory character**, a **high alcohol content** and an **intense scent of sea and flowery fields**.

Time plays a fundamental role in the creation of the new *Vino Florio*: the time for the grapes to ripen, the time for pressing, the time for the *sur lie*, the time for it to evolve in concrete tanks, the time for you all to fall in love with it.

LET'S START FROM THE BEGINNING... GRAPES

The vineyards, sprawling sun-scorched lands in **western Sicily**, have a special bond with the sea, so much so that the boundary between vineyards and waves is merely a visual one. A veritable agro-marine art expressed by advanced techniques



allows the vines to find their enticing voice, to accumulate sugars as the fruit reaches a complete, flavorful maturation. The organoleptic path for a future-forward wine with an **“evolutionary” character** is marked by a daring spirit already apparent in its infancy in the vineyard.





AN “INTIMACY OF DOING” AT FLORIO CELLARS... OENOLOGY

The oenology of **Vino Florio** tells a tale of bold extraction forces through the use of traditional press to create musts rich in color, high dry extracts and extreme marine sapidity. Stealing the soul from within the grape is the first rule, to then give her voice via fermentation in concrete, punctuated by irregular oxygenation cadenced by the ever-watchful Enologist.

THE RESULT

The result of this process is a wine with a rich and savory character, a high alcohol content and the intense scent of flowery fields and sea. Unfiltered, uncompromising, unique white wine in a continuous organoleptic evolution according to time, space and your mood, shining of a vibrant yellow, inebriating in its suggestions of jasmine and orange blossoms.



ALCOHOL CONTENT: 15% ABV
NUMBER OF BOTTLES PRODUCED
A first release of 13,000 bottles
(75 cl)