



c a n t i n e  
**F I C I**

**CLASSIFICATION:**

Egg Based aromatized wine

**ORIGIN:**

Province of Trapani excluding Pantalleria, Favignana and Alcamo

**GRAPE:**

Grillo, Catarratto, Inzolia, Damaschino

**PERIOD OF HARVEST:**

September

**VINIFICATION:**

Aromatic wine, prepared with at least 80% of Marsala Fine Doc with addition of alcohol, sugar, alcoholic infusions of egg yolk and caramel E 150 D

**ALCOHOL:**

16% Vol.

**COLOR:**

Deep amber

**AROMA:**

Hints of egg and caramel

**FLAVOUR:**

Very sweet with the taste of egg

**SERVING TEMPERATURE:**

A temperature of 12 ° - 15 ° C.

**PAIRING:**

Its particular aromatic composition, makes it pleasant to the taste as well as harmonious in smell. Great as a flavoring for fruit salads

baqliofici  
**CREMOVO**  
EGG BASED AROMATIZED WINE