

OSTINATO MARSALA FINE AMBRA SECCO



Ostinato Secco is a dry, refined Marsala that's delicious and balanced. It resonates with deep vinous character and is produced according to traditional methods that are now rarely seen in the appellation. Enjoy with dry-cured meats and a wide variety of cheeses including Robiola, Taleggio, and all manner of Pecorino. It excels in a variety of cocktail applications (1:1 with Dry Gin and Fine Ambra Secco is highly recommended), as well in elevating classics like veal or Chicken Marsala, sautéed mushrooms, pork loin and roast game.

Aged for more than two years in *botti* (casks) without temperature control or topping up. While fortified, the base wines are *alto grado* (high grade), meaning they are harvested later with riper grapes. At just 17% abv, the amount of fortifying spirit used is considerably less than is used by their more commercial peers (i.e., more wine and less fortifying spirit). The result is a young Marsala wine of high vinous character with more complex flavors than is typical of the genre.

With nearly 50 hectares under vine and plots in the Marsala, Marzara and Salemi communes, Baglio Baita Alagna is one of the few Marsala producers that continue to own and work their own vineyards. Founded in the early 1940s by Giuseppe Alagna, these vineyards enable third-generation winemaker Ercole Alagna to produce *alto grado* Marsala from late-harvest, low-yielding old vines, farmed along organic lines, without irrigation. The winery is in the classic *baglio* style and is built over medieval grottos extending down nearly 35 meters, several stories below street level. There, traditional Marsala varieties Grillo, Inzolia and Catarratto rest in a wide variety of ancient Slavonian and American oak barrels. Ostinato Marsala is Sotolon Selections' multi-year collaboration with the Alagna family, founded on the traditional methods and the *alto grado* that have largely been abandoned in the appellation. The results are a Marsala Fine Ambra Secco and Fine Ambra Dolce of high-vinous character and unusual complexity, equally at home in the glass as they are in the pan.

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Tasting Note:

OSTINATO MARSALA FINE AMBRA SECCO

A dry, refined Marsala that's delicious & balanced. It resonates with deep vinous character & is produced by traditional methods.

Shelf Talker:

OSTINATO MARSALA SECCO FINE AMBRA



Ostinato Secco is a dry, refined Marsala that's delicious & balanced. It has deep vinous character & is produced according to traditional methods. Enjoy with dry-cured meats & a wide variety of cheeses, including Robiola, Taleggio & Pecorino.

1:1 with Dry Gin & Ostinato Secco is highly recommended. It also elevates classics like Chicken Marsala, sautéed mushrooms, pork loin & roast game.

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