

OPICI
ITALIAN SELECTION



FINE MARSALA WINE

DRY

MARSALA

Produced without the addition of caramel coloring or flavor stretchers, such as Mistrella or Sifone, a combination of grape juice and alcohol, that are so prevalent today. Instead Opici Marsala gets its rich golden color from blending in older reserves of Marsala. A pleasant baked nose and a dry, nutty flavor, it is equally excellent for cooking or drinking.



opicinesandspirits.com



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