



APPEARANCE

A brilliant golden yellow wine



NOSE

Complex olfactory notes of ripe apricot, figs, elderberries and raisins with hints of Mediterranean scrub



PALATE

The taste has a great balance between sweetness and acidity that make this wine pleasantly fresh and never redundant



FOOD PAIRING

Perfect with the typical pastry of Lipari, and with fat, spicy and aged cheeses. Excellent meditation wine

TYPE

Sweet wine

CLASSIFICATION

Malvasia delle Lipari DOC

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

temperate, warm, Mediterranean, with great temperature changes throughout the day. Windy

SOIL

Sandy, volcanic, deep, fertile and rich in microelements, on terraces facing southwest on the sea

ALTITUDE

50 m.a.s.l.

GRAPE VARIETY

Malvasia delle Lipari 95%, Corinto 5%

TRAINING SYSTEM

Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION

7000 stumps per hectare

ALCOHOL CONTENT

11,5%

RESIDUAL SUGAR CONTENT

150 g/l

GRAPE HARVEST

Handpicked with selection of the bunches

DRYING PROCESS

Natural withering leaving the grapes on special racks in the sun for about 15 days. The drying grapes are checked and covered in the evening every day to ensure maximum health and the best drying

VINIFICATION

Direct pressing of the grapes in a pneumatic press. The must clarification is exclusively done by static decantation at 15°C. Fermentation takes place in oak barrels where it stops naturally after many months. Repeated decanting to naturally clear the wine precedes the subsequent bottling

AGING IN THE BOTTLE

At least 18 months

ESTIMATED AGING CAPACITY

15 years minimum

TASTING TEMPERATURE

12-14°C