

EÚXENOS



APPEARANCE

Deep straw-yellow with golden reflections



NOSE

Intense vivacity with hints of ripe white peach, candied fruit and toasted almonds that slowly turn into intense thyme and wild herbs suggestions, on marine notes background



PALATE

Full-bodied, rich, and velvety taste with pleasant fruity returns, well balanced by a trail of acidity, in a bracing streak of minerality



FOOD PAIRINGS

Excellent paired with blue or medium-aged cheeses, poached egg with fresh truffle, oriental dishes, especially those from Japanese cuisine such as sashimi



TYPE

Macerated Dry White Wine

CLASSIFICATION

IGT Terre Siciliane Bianco

PRODUCTION AREA

Lipari Island

CLIMATE

Mediterranean and continental, very breezy, with significant temperature variations between day and night

SOIL

Volcanic sand, fertile, rich in trace elements and volcanic minerals

ALTITUDE

350 m a.s.l.

GRAPE VARIETY

100% Malvasia delle Lipari

TRAINING SYSTEM

Alberello technique (free standing "little trees") with a 1,2 x 1,2 m quincunx planting layout

DENSITY OF IMPLANTATION

7000 stumps per hectare

ALCOHOL CONTENT

13%

GRAPE HARVEST

Handpicked in the last ten days of September, with selection of the bunches

VINIFICATION

Destemming and soft crush of the grapes is followed by natural fermentation in a cocchiopesto amphora without any added yeast. Fermentation and maceration with submerged cap continue for about 60 days, then the wine is aged in amphoras for another 10 months

AGING IN THE BOTTLE

At least 6 months

ESTIMATED AGING CAPACITY

At least 10 years

TASTING TEMPERATURE

13-14°C

TASTING NOTES

A deep straw-yellow with golden reflections wine. The nose has an intense vivacity with hints of ripe white peach, candied fruit and toasted almonds that slowly turn into intense thyme and wild herbs suggestions, on marine notes background. The taste is full-bodied, rich, and velvety taste with pleasant fruity returns, well balanced by a trail of acidity, in a bracing streak of minerality

• CONTAINS SULPHITES