



From a selection of 100% Malvasia delle Lipari grapes handpicked from bush-trained vines on the northwest side of the island, a dry white wine vinified and lightly macerated in cocciopesto amphora, expressing sensations of candied and toasted fruit, with a trail of delicate minerality. A small mysterious treasure, and a new expression of eno-archaeology from the island of Lipari.

Eúxenos

TYPE

Macerated Dry White Wine

CLASSIFICATION

IGT Terre Siciliane Bianco

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with frequent temperature changes throughout the day. Windy.

SOIL

Sandy, volcanic, deep, fertile and rich in microelements.

ALTITUDE

350 m a.s.l.

GRAPE VARIETY

Malvasia delle Lipari 100%

TRAINING SYSTEM

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

DENSITY OF IMPLANTATION

7.000 stumps per hectare

YIELD PER HECTARE

60 q/ha

FIRST BOTTLED VINTAGE

2021

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 cocciopesto amphora without any added yeast. Fermentation and maceration with submerged cap continue for about 30 days, then the wine is aged in amphoras for another 10 months

Contains Sulphites.

AGING IN THE BOTTLE

At least 12 months.

ESTIMATED AGING CAPACITY

At least 10 years.

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