



An example of heroic viticulture that revives one of the oldest winemaking traditions of the Mediterranean. Born from vineyards clinging to terraces overlooking the Aeolian sea, where the grapes remain drying for 15 days, nourished by the sun and sea, to then transform into our Malvasia delle Lipari DOC.

Malvasia delle Lipari

TYPE

Sweet wine

CLASSIFICATION

Malvasia delle Lipari DOC

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, on terraces facing southwest on the sea.

ALTITUDE

70 mt. s.l.m.

GRAPE VARIETY

Malvasia delle Lipari 95%, Corinto 5%

TRAINING SYSTEM

Alberello technique (free standing "little trees")

DENSITY OF IMPLANTATION

7.000 stumps per hectare

YIELD PER HECTARE

70 q/ha

FIRST BOTTLED VINTAGE

2012

GRAPE HARVEST

Handpicked with selection of the bunches.

VINIFICATION

Direct pressing of the grapes in a pneumatic press. e must clari cation 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.

Contains Sulphites.

AGING IN THE BOTTLE

At least 18 months.

ESTIMATED AGING CAPACITY

15 years minimum.

RESIDUAL SUGAR CONTENT

140 g/l

TASTING NOTES

Bright golden yellow with complex olfactory notes of ripe apricot, figs, elderberry, and raisins with hints of Mediterranean scrub. The taste offers a great balance between sweetness and acidity, making this wine pleasantly fresh and never cloying.