

TERRITORY

PRODUCTION AREA

Malfa, island of Salina, archipelago of the Aeolian Islands

GRAPE VARIETY

Malvasia di Lipari and Corinto Nero

SOIL

Volcanic origin, good presence of sand

ALTITUDE

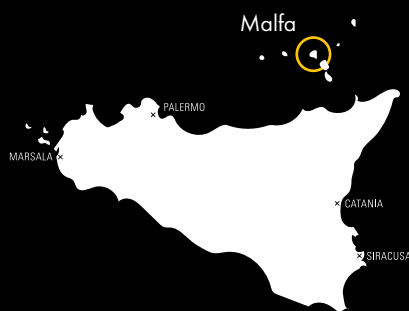
Coastal area, less than 50 metres above sea level

VINEYARD

High-trained and grown on traditional terraces with a high density, more than 6,000 plants/hectare

CLIMATE

Insular, dry and hot, with mild, rainy winters



TASTING NOTES

COLOUR

Intense golden colour with copper highlights

BOUQUET

Wide and rich of unique scents of honey and Mediterranean herbs like rosemary and oregano

FLAVOUR

Sweet, full and smooth, well-structured, pleasantly aromatic with sharp scents of the Mediterranean marquis, raisins and dried apricots

MALVASIA DELLE LIPARI



TYPE

Raising Wine

CLASSIFICATION

Malvasia delle Lipari DOC (Designation of Controlled Origin)

HARVEST

By hand, advanced ripening, normally after the 20th of September

VINIFICATION

After the grapes are picked, they are laid on the ground on fruit-drying racks made of reeds to dry for about 20 days in the sun. The raisins, rich in sugars, are pressed, left shortly on the skins and then originate the must, which is left to ferment slowly at controlled temperature until the fermentation stops naturally

MATURATION

At least 5 months in 225-litre fine oak barrels

AGEING

At least 3 months in bottle

ALCOHOL CONTENT

13.5% - 14.0% by vol

SUGAR CONTENT

140 g/l

SERVING TEMPERATURE

As aperitif 12° - 14°C. As dessert wine and as meditation wine 16° - 18°C

FOOD PAIRINGS

Interesting the match with blue cheeses and with goose liver. Matches well with pastries, chocolate desserts and ice-creams. Excellent meditation wine

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

Can be kept for several years if stored in a suitable cellar

FORMAT

50 cl

1ST YEAR OF PRODUCTION

1998 harvest