MALVASIA DELLE LIPARI

PRODUCTION AREA - Malfa, island of Salina, archipelago of the Aeolian Islands.

GRAPE VARIETY - Malvasia di Lipari and Corinto Nero.

TYPE – Raising Wine.

CLASSIFICATION - Malvasia delle Lipari DOC (Designation of Controlled Origin).

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.

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.

AGEING - At least 5 months in 225-liter fine oak barrels. At least 3 months in bottle.

TASTING NOTE
Colour - intense golden colour with copper highlights.
Bouquet - wide and rich of unique scents of honey and Mediterrean herbs like rosemary and oregano.
Flavour - sweet, full and smooth, well-structured, pleasantly aromatic with sharp scents of the Mediterranean maquis, raisins and dried apricots.

ALCOHOL CONTENT - 13,5 % - 14,0% vol.

SUGAR CONTENT - 140 g/l.

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

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

STORAGE - Cool (13° - 15° C.) place, not moist, away from direct light.

LIFE – Passito that can be kept for several ye

Malvasia di Lipari

Corinto Nero