



MALVASIA DELLE LIPARI DOC PASSITO

TECHNICAL DATA SHEET

A typical passito wine from the Aeolian Islands, with intense notes of dried fruit, apricot, and Mediterranean herbs.



Vineyard: Vulcano piano

Grape varieties: Malvasia di Lipari and Corinto Nero

Production area: Aeolian Islands - Messina - Sicily

Exposure: Flat

Climate: Limited rainfall and hot, ventilated summers

Soil: Volcanic origin, rich in iron, slightly clayey

Altitude: 400 meters above sea level

Training system: Espalier and Guyot

Density per hectare: 4000 plants

Harvest period: Second decade of October

Harvesting: Manual, in perforated crates

Yield per plant: Approximately 1.5 kg

Yield of grapes per hectare: 50 - 60 quintals

Winemaking: 20-day drying on racks, destemming, and white vinification

Fermentation: In stainless steel at a controlled temperature of 20°-22°C

Maturation: In chestnut barrels

Refinement: In bottle for approximately 12 months

Alcohol content: 14.5% Vol.

Longevity: 15-20 years

First vintage: 1985

Tasting Notes and Pairings: (25/03/2023)

Visually, it has a medium-golden yellow color. It has a frank aroma with citrusy notes of broom, apricot, and citrus honey. On the palate, it is very fresh, savory, and spicy with an excellent balance between sweetness and alcohol. It has a lingering taste of wild herbs. It pairs well with dry pastries, almond-based pastries, sesame seed cookies, biscotti, as well as semi-matured cheeses.