



Carlo Hauner

azienda agricola



Malvasia delle Lipari DOC 2020

Grapes:	95% Malvasia delle Lipari and 5% Corinto Nero
Region:	Sicily
Vineyards:	From vineyards on the islands of Salina & Vulcano
Exposure:	Southeast
Altitude:	400 meters (1,300 feet) above sea level
Soil:	Volcanic soil
Vine Training:	Espalier
Vine Age:	25 years old
Time of Harvest:	Late Harvest
Vine Density:	2,430 vines per acre
Vine Yield:	2 tons per acre
Total Production:	25,000 bottles
Vinification Process:	The grapes undergo thermo-controlled fermentation followed by maceration on the skins.
Aging Process:	The wine ages eight months in thermo-controlled tanks.
Alcohol Content:	12.5%
Tasting Notes:	Golden color with an aromatic nose of ripe apricots, figs and medlar fruit confirmed on a sweet yet fresh palate showing distinct depth and persistence.
Winemaker:	Fabrizio Zardini
Cellaring:	10 years
Bottled:	Winter
Closure:	Cork
Food/Menu Pairing:	Excellent with creamy desserts such as tiramisu and English trifle. Also pairs with sharp cheese or blue cheeses like Gorgonzola or Stilton.