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azienda agricola



Malvasia delle Lipari "Passito" 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:	September
Vine Density:	2,430 vines per acre
Vine Yield:	2 tons per acre
Total Production:	20,000 bottles
Vinification Process:	The grapes are harvested late and dried on mats or racks (the traditional "cannizzi" which take their name from "canne", reeds) for 15 to 20 days. The grapes undergo thermo-controlled fermentation followed by maceration on the skins.
Aging Process:	The wine ages in stainless steel prior to six months in bottle.
Alcohol Content:	13.00%
Tasting Notes:	Amber in color with a nose reminiscent of dried figs, dates, ripe apricots, honey and sweet spice. The palate is velvety and complex, with a delicate sweetness on the finish.
Winemaker:	Fabrizio Zardini
Cellaring:	10 years
Bottled:	Winter
Closure:	Cork
Food/Menu Pairing:	Wonderful with almond paste-based desserts, Sicilian cassata, pastries; also with sharp pecorino cheese drizzled with orange blossom honey.