



# iancura

- Category:** IGP Terre Siciliane
- Alc.:** 13%
- Grape varieties:** Malvasia delle Lipari 90%  
Inzolia 10%
- Harvest:** End of August
- Winemaking:** Immediate de-vatting
- Aging:** Stainless steel vats
- Fining:** 3 months in the bottle
- Tasting notes:** Clear pale straw reverberates a green tinge. The nose notes peaches infused with lively saline aromas from sun and sea, fresh minerals and vegetable nuances of celery and sage, kiwi, melon, and resin. On the palate delicate acidity accompanied by the sweetness of honey impregnated with saline lymph and accents of olives in brine. A fluid caramel lingering caress felt on the ever present sea backdrop that leaves the throat feeling nostalgic for the vivid, fruity sweet and salty finish.
- Food pairing:** Pasta with fresh sardines and wild fennel, bruschetta, raw fish, fresh cheeses.