



malvasia delle lipari doc **NATURALE**

- Alc.:** 12,5%
- Grape varieties:** Malvasia delle Lipari 95%
Corino Nero 5%
- Vine training:** Spalier, Guyot
- Harvest:** Late harvest
- Winemaking:** Brief skin contact,
temperature controlled
- Aging:** 8 months in the
temperature controlled
sainless steel vats
- Fining:** 6 months in the bottle
- Tasting notes:** Seductive from the first
glance, powerful greenish gold in color,
crystal clear, luminous, dense, sumptuous
consistency. Rich aromatic aromas: ripe
fresh apricots, figs and medlars, notes of
lavender and thyme with a subtle elegant
almond finale. Immediate sweetness
weighs on the palate as it is enveloped
and accompanied with a tsunami of just
the right freshness and acidity in a warm
lingering embrace.
- Food pairing:** Excellent with creamy
custard desserts or rich ripe sharp
cheeses.