



malvasia delle lipari doc

PASSITO

- Alc.:** 13%
- Grape varieties:** Malvasia delle Lipari 95%
Corino Nero 5%
- Vine training:** Spalier, Guyot
- Harvest:** Late with sun-drying on
cane mats for 15/20 days
- Winemaking:** Skin contact, temperature-
controlled fermentation
- Aging:** Temperature-controlled
stainless steel vats
- Fining:** 6 months in the bottle
- Tasting notes:** Powerful sun-stroked
vibrant amber color, brilliant and
transparent. Swirls around the glass
showing off rich, heavy, narrow arches.
Exemplary nose, imposing but graceful,
refined exuberance with hints of dried
figs, dates, ripe apricots, honey and an
array of spices. Velvety sweetness, never
cloying, seduces the palate accompanied
by fabulous flavor of penetrating force.
- Food pairing:** Wonderful with marzipan
desserts like “Cassata Siciliana”, or
macaroons. Try sharp pecorino with
orange honey.