



malvasia delle lipari doc

Selezione Carlo Hauner

- Alc.:** 13,5%
- Grape varieties:** Malvasia delle Lipari 95%
Corino Nero 5%
- Vine training:** Spalier, Guyot
- Harvest:** Late, with sun-drying on
cane mats for 30/40 days
- Winemaking:** 40 days in small
oak barrels
- Aging:** Barriques
- Fining:** 8 months in the bottle
- Tasting notes:** Great brilliance in
a true yellow-green gold. Powerfully
concentrated, marvelously dense with rich
narrow heavy arches as you swirl the glass.
A winning nose coming from the use of
small oak barrels both during fermentation
and aging, develop vigorous flavors.
Absolute nature in the hints of honey and
very ripe apricots. Fine, enveloping palate,
almost salty. Perfect the equilibrium with a
grand prolonged almond finale.
- Food pairing:** Wine made for meditation
or precious pastries.