

MALVASIA
DELLE LIPARI
Vendemmia delmilitanove
D. O. C.

FLORIO

Malvasia Delle Lipari
DOC

Area of Production:

Malfa, island of Salina, archipelago of the Aeolian Islands.

Soil:

Sandy and soils of volcanic origin.

Grape Variety:

Malvasia di Lipari and Corinto Nero.

Production Technique:

The grapes are dried in the traditional way for a period of about 20 days. The must, rich in sugar, has a brief cold soak with the skin, it then ferments slowly at controlled temperatures until the fermentation stops naturally. Aged minimum of 5 months in fine oak barrels.

Characteristics:

Color: Intense gold, with copper reflections.

Bouquet: Lush and ample with intense scents of honey and herbs like rosemary and oregano.

Taste: Sweet, full and smooth. Well-structured, pleasantly aromatic with intense scents of Mediterranean wild herbs, raisins and dried apricots.

Alcohol Content: 13.5-14%.

Total Acidity: 6 g/l

Pairs well with foie gras, rich cheeses, pastries and tarts, chocolate and ice cream.