



EMPSON & CO.
Experience Italy in a Wine glass



Malvasia delle Lipari DOC

95% Malvasia and 5% Corinto Nero. Hauner Malvasia delle Lipari DOC is golden in color with an incredibly aromatic nose of ripe apricots, figs, dates, lavender and almonds, confirmed on a sweet yet fresh palate showing distinct depth and persistence.

“At Hauner we believe that, given the amazing soils, unique landscapes, and fantastic grapes of the Aeolian Islands, we are honor-bound to create wines worthy of such fruit.”

Wine exported to: Hong Kong, Canada, USA, Australia

Most recent awards

WINE ADVOCATE: 93

VINOUS: 92



Winemaking and Aging

Grape Varieties:	95% Malvasia, 5% Corinto Nero
Type of yeast:	Selected
Maceration technique:	on the skins
Aging containers:	Thermo-controlled tanks
Aging before bottling:	8 months
Closure:	Cork



Vineyard

Vineyard location:	Salina, Vulcano
Soil composition:	Volcanic soil
Vine training:	Espalier
Altitude:	1,310 feet (399 meters) above sea level
Vine density:	6000 vines per hectare
Exposure:	Southeast
Age of vines:	25 years old
Time of harvest:	September
First vintage of this wine:	1968
Total yearly production (in bottles):	25,000



Tasting Notes and Food Pairings

Tasting notes:	Golden color with an aromatic nose of ripe apricots, figs and medlar fruit confirmed on a sweet yet fresh palate showing distinct depth and persistence.
Food pairings:	Excellent with creamy desserts such as tiramisu and English trifle. Also pairs with sharp cheese or blue cheeses like Gorgonzola or Stilton.
Aging potential:	10 years
Alcohol:	12,5%
Winemaker:	Carlo Hauner, Jr.