



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 delle Lipari, 5% Corinto Nero
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	6 days
Type of yeast:	Selected yeast
Fermentation temperature:	16° C (60.8 °F)
Malolactic fermentation:	Yes
Fining agent:	Yes
Aging containers:	Stainless steel
Bottling period:	March/April
Aging before bottling:	18 months
Aging in bottle:	6 months
Closure:	Natural Cork



Vineyard

Organic:	NO
Vineyard name:	VALDICHIESA
Vineyard location:	On the islands of Salina, off the coast of Sicily
Vineyard size:	12 hectares (30 acres)
Soil composition:	Volcanic soil
Vine training:	Espalier

Altitude:	400 meters (1,300 feet) above sea level
Vine density:	2,430 vines per acre
Yield:	70ql
Exposure:	Northeastern
Years planted:	1994
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:	Delightful golden color with green highlights, rich, ample and aromatic nose of ripe apricots and figs with notes of lavender, thyme and almonds confirmed on a sweet yet fresh palate showing distinct depth and persistence.
Serving temperature:	Best enjoyed at 8-10 °C (46.4-50 °F).
Food pairings:	Excellent with creamy, desserts such as tiramisu and English trifle. Also pair with sharp cheese and cheese with blue-green marbling like gorgonzola or Stilton.
Aging potential:	10 years
Alcohol:	Alcohol cont.: 12.5% by vol.; dry extract: 36.2 g/L; total acidity: 6.6; residual sugar: 75 g/L; pH: 3.4
Winemaker:	Fabrizio Zardini