



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 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.

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