



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Malvasia delle Lipari Passito DOC

95% Malvasia and 5% Corinto Nero. Hauner Malvasia delle Lipari “Passito” DOC is amber in color with a nose reminiscent of dried figs, dates, ripe apricots, honey and sweet spice. The palate is velvety and complex, with a delicate sweetness on the finish.

“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.”

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

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## Most recent awards

**JAMES SUCKLING:** 94

**VINI BUONI D'ITALIA:** Corona

**WINE ENTHUSIAST:** 91

**WINE ADVOCATE:** 91

**VINOUS:** 93

**GAMBERO ROSSO:** 3 Bicchieri

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## Winemaking and Aging

Grape Varieties:	95% Malvasia delle Lipari, 5% Corinto Nero
Type of yeast:	Selected
Maceration technique:	On the skins
Aging containers:	Stainless steel
Aging in bottle:	6 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
Yield:	1.64 lbs per vine
Exposure:	Southeastern
Age of vines:	25 years old
Time of harvest:	Late Harvest

Total yearly production (in bottles): 25,000

## Tasting Notes and Food Pairings

Tasting notes:	Amber in color with a nose reminiscent of dried figs, dates, ripe apricots, honey and sweet spice. The palate is velvety and complex, with a delicate sweetness on the finish.
Food pairings:	Wonderful with almond paste-based desserts, Sicilian cassata, pastries; also with sharp pecorino cheese drizzled with orange blossom honey
Aging potential:	10 years
Alcohol:	13%
Winemaker:	Carlo Hauner, Jr.