



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.”

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

Most recent awards

JAMES SUCKLING: 94

VINI BUONI D'ITALIA: Corona

WINE ENTHUSIAST: 91

WINE ADVOCATE: 91

VINOUS: 93

GAMBERO ROSSO: 3 Bicchieri



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):	20,000



Tasting Notes and Food Pairings

Tasting notes:	Superb concentration; one of those rare wines whose high sugar content is sustained by splendid freshness, making it ideally balanced. Characterized by the classic drying process or appassimento that represents one of Salina's most ancient traditions.
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 pairs well with sharp cheese blue-veined cheese, like Gorgonzola or Stilton.
Aging potential:	10 years
Alcohol:	Alcohol cont.: 13% by vol.; dry extract: 37.8 g/L; total acidity: 6; residual sugar: 130 g/L; pH: 3.36
Winemaker:	Fabrizio Zardini

