



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



## Malvasia delle Lipari Passito DOC

Internationally renowned artist and designer Carlo Hauner, Sr. began his winemaking endeavor in 1963, after falling in love with its natural beauty and by the locals' ancient practice of harvesting Malvasia grapes in mid-September, then drying them on outdoor racks for a couple of weeks, until the Mediterranean sunlight lent the fruit amazing concentration and fragrance. Hauner was so intrigued, that he bought 20 hectares (49 acres) on Salina, replanting them with vineyard terraces overhanging the sea. He learned everything there was to know about the wine, and started making his own, fueled also by his own intuition and creativity. In the 1980s, he inaugurated a brand-new winery in Lingua, in the municipality of Santa Marina Salina, with temperature-controlled equipment, stainless steel vats and tanks, oak barrels and barriques. The winery helped bring great attention from critics, wine writers, enologists, other growers and the media: Carlo Hauner had triggered a renaissance not only of the islands' most celebrated wine but of the island itself. In February 1996, the founder's demise did not put an end to the winery's exceptional story thanks to his dynamic son, Carlo Hauner, Jr., who is flanked by general manager Gianfranco Sabbatino. Hauner's flagship wine, his first love. Unique, inimitable, lush. Late-harvested grapes dry on traditional mats during the day and in the cellar at night. The original "nectar of the gods" and where the Hauner story began. Native grapes Malvasia delle Lipari and Corinto Nero are grown on Salina in elevated vineyards with volcanic soil and excellent exposure. The grapes macerate for a short period before being vinified in stainless steel and then in bottle. The color of light caramel with a fragrant inviting nose of apricot, fig and honey. Lingering flavor that invites the second (and third) sip.

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

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## Most recent awards

**WINE ENTHUSIAST:** 91

**WINE ADVOCATE:** 91

**VINOUS:** 93

**GAMBERO ROSSO:** 3 Bicchieri

**JAMES SUCKLING:** 96

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## 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

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