

SPECIFICATIONS

MALVASIA

APPELLATION: MALVASIA DELLE LIPARI PASSITO DOC

PRODUCER: AZ. AGRICOLA CARLO HAUNER

VARIETIES: MALVASIA DELLE LIPARI 95%, CORINTO NERO 5%

VINTAGE: 2002

PRODUCTION AREA: OWN WINEYARDS SITUATED IN THE SURROUNDINGS OF MALFA VILLAGE

SURFACE: 25 HECTARES

SUN EXPOSURE AND ALTIMETRY: 100-350 MSL, WITH SOUTH-WEST EXPOSURE

COMPOSITION OF SOIL: VOLCANIC SOIL RICH IN MINERAL AND ORGANIC ELEMENTS

TRAINING FORM: MODIFIED GUYOT

IMPLEMENTATION DENSITY: 5,000 PLANTS/HA

YIELD PER HECTARE: 9 TON/HA

HARVEST PERIOD: SECOND HALF OF SEPTEMBER

WINEMAKING TECHNIQUES: 15-20 DAYS WITHERING ON THE «CANIZZI». WINE-MAKING WITH SKIN-CONTACT AND FERMENTATION UNDER CONTROLLED TEMPERATURE

AGEING: 18 MONTHS IN SMALL OAK CASKS

HISTORICAL NOTES: THE NAME «MALVASIA» IS COMING FROM A VENETIAN MODIFICATION OF THE WORD «MONEBASIA», SMALL TOWN OF THE PAELOPONNESUS. FOLLOWING DIODORO SICULO, THIS GRAPE IS PRESENT IN THE AEOLIAN ISLANDS SINCE THE FIRST CENTURY A.C. RECENT STUDIES SHOW THAT THE FIRST MALVASIA VINES HAVE BEEN PLANTED IN SALINA AT THE END OF THE 16TH CENTURY. DURING THE SECOND HALF OF THE 17TH CENTURY THERE WAS A GREAT DEVELOPMENT IN COMMERCIAL EXCHANGES AND IN THE VITICULTURE OF THE ISLAND. THE PHYLLOSSERA REPRESENTED AT FIRST AN OPPORTUNITY AS THE ISLAND WAS BELIEVED TO BE UNTOUCHED BY THE EPIDEMY, BUT WHEN THE INFECTION FINALLY CAME AND ALL WINEYARDS WERE DESTROYED ALSO THE MALVASIA CULTIVATION WAS ABANDONED. ONLY DURING THE SECOND HALF OF THE 20TH CENTURY AND THANKS TO PERSEVERANCE AND SCIENTIFIC STRICTNESS IT WAS POSSIBLE TO REBUILD THE WINEYARDS AND TO DEFINE THE RULES FOR THE PRODUCTION OF THE MALVASIA DELLE LIPARI DOC.

ORGANOLEPTIC DESCRIPTION: NICE, INTENSE AND BRILLIANT TOPAZ YELLOW. SCENT WITH AROMATIC AND BALSAMIC NOTES OF FRESH AND DRIED FRUITS SURROUNDED BY A SWEET CHOCHOLATE SHELL. RIGHTLY SWEET TASTE, WITH A GOOD STRUCTURE, FRESH AND PERSISTENT.

HEAD OF WINE-GROWING: GIANFRANCO SABBATINO & CARLO HAUNER

HEAD OF WINEMAKING: FABRIZIO ZARDINI & GIANFRANCO SABBATINO

HEAD OF SALES AND DISTRIBUTION: GIAN LUIGI MARCHIORELLO

