



BARONE DI VILLAGRANDE MALVASIA DELLE LIPARI DOC PASSITO

Production Area : Santa Marina - Salina (200-400m)

Exposure : East **Grape Variety :** Malvasia delle Lipari **Training System /** Guyot 7500 vines per hectare **Fermentation :** Stainless Steel and bottling after 6/7 months from the harvest, each single grape is de-steamed by hand. **Serving Temperature :** 16° C **Sight :** Golden , consistent and Bright. **Nose :** Floral sensations, citrus, herbs and balsamic finishing. **Mouth :** Great elegance in the mouth, balsamic sensations, citrusy and aromatic, slightly sweetish and mineral aftertaste **Pairings :** Fresh cheese, fruits and vegetables served as "pinzimonio", is perfect the match with the caper of Salina. **Notes :** A wine that is delicately aromatic but that hides complex fruity and spicy notes. Easy Drinking but guaranteed for ten years from the harvest.