

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 a er 6/7 months from the harvest, each single grape is de-steammed by hand. **Serving Temperature** : 16° C **Sight** : Golden , consistent and Bright. **Nose** : Floral sensations, citrus, herbs and balsamic nishing. **Mouth** : Great elegance in the mouth, balsamic sensations, citrusy and aromatic, slightly sweetish and mineral a ertaste **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.