

A N T I N
COLOSI



PRODUCER PROFILE

Estate owned by:
Colosi family
Winemaker: Piero Colosi
Total acreage of vine: 25
Winery Production: 700,000 bottles
Region: Sicilia

Na'jm Malvasia delle Lipari Passito di Salina DOC

WINE DESCRIPTION

Malvasia delle Lipari is an Italian wine DOC for Malvasia-based wines produced on the Aeolian Islands, the volcanic archipelago off the north-eastern coast of Sicily. The wine dates back to the time of classical antiquity, much the same as its southern counterpart Moscato di Pantelleria, Sicily's other white 'volcano' wine. Malvasia delle Lipari wines vary in their degrees of residual sugar (sweetness). The passito method is used to increase the levels of fermentable sugars and thus intensify the Malvasia grapes natural flavor. The name Na'jm means "sweet with grace" in Arabic.

TASTING NOTES

Intense golden yellow color. The bouquet on the nose is lush and ample, with aromas of dried fruit, apricot and fig in particular, honey and eucalyptus. On the palate it is sweet, full, smooth, well-structured and pleasantly aromatic with a long flavorful finish.

FOOD PAIRING

Ideal with foie gras, rich/blue cheeses, pastries and tarts, chocolate and ice cream. Excellent meditation wine.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Malvasia delle Lipari DOC
Vineyard location:	Islands of Salina (Gramignazzi)
Vineyard size:	7 Ha
Soil composition:	Volcanic, medium texture, rich in basalt
Training method:	Espalier, Guyot pruning
Elevation:	250 m a.s.l.
Vines/hectare:	5,000
Exposure:	South- east
Age:	20- 30 years
Harvest time:	September (15 days drying on racks)
First vintage:	1987
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	95% Malvasia delle Lipari, 5% Corinto Nero
Fermentation container:	Stainless steel tanks/15 days at 14 °C
Maceration technique:	Skin contact for 12 hours
Type of aging container:	Stainless steel tanks, 30 HI
Length of aging before bottle:	1 year
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	140 g/L
Acidity:	6.8 g/L
Dry extra	40 g/L

