

NA'JM

MALVASIA DELLE LIPARI PASSITO DI SALINA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 7 ha

Soil composition: volcanic, medium texture, rich in basalt

Training method: espalier, Guyot pruning

Elevation: 820 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: South-East

Vines 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

Length: 15 days

Temperature: 57 °F

Maceration

Technique: skin contact

Length: 12 hours

Aging

Container: 30hl stainless steel tanks

Length: 1 year

In bottle: 6 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 140 g/l

Acidity: 6.8 g/l

Dry extract: 40 g/l



FOOD PAIRINGS

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



TASTING NOTE

Intense golden yellow color.

The bouquet on the nose is lush and ample, with aromas of dried fruit, apricot, and fig, as well as honey and eucalyptus.

On the palate, it is sweet, full, smooth, well-structured, and pleasantly aromatic, with a long, flavorful finish.

PRODUCER PROFILE

Estate owned by: Colosi family

Winemaker: Pietro Colosi

Total land under vine: 90 + 12 ha in Salina

Winery production: 700,000 bts

Region: Sicily (Italy)

