

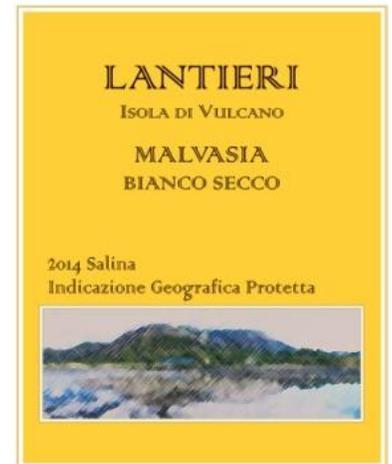


Lantieri

Malvasia Bianco Secco

Appellation: Salina IGP
Type: dry, white
Varietal: Malvasia delle Lipari (100%)

This wine is produced exclusively from grapes grown on the Lantieri estate, therefore the production is extremely small, from 5000 to 8000 bottles, which are numbered one by one. The agricultural and productive difficulties related to being on an island of just 21 square km, make this incredibly small estate a legitimate example of "heroic" agriculture.



Region: Sicilia

Vineyard Notes: **Production area:** Punta dell'Ufala - located in the southernmost point of Vulcano (Aeolian Islands), in the village of Gelso at 15 to 120 meters above sea level.
Vineyard Size: five hectares, southern exposure. About 5000 vines (ave. 10-12 y/o) per Ha with productivity of 25 – 28qq per Ha.
Vine training system: guyot
Soil: sandy and of volcanic origin with a clear siliceous predominance and never exposed to fertilizers or pesticides.
Production: 6600 bottles per year.

Winemaking Notes: **Harvest:** by hand in the last two weeks of August.
Vinification: soft pressing and macerating on skins for 12-18hrs., cold static settling and temperature-controlled fermentation in stainless steel.
Aging: *sur lie* for about four months followed by one light filtration.

Tasting notes: **Color:** straw yellow, slightly cloudy.
Taste: aromas of dried apricots, figs, carobs and honey. Fresh and salty in the mouth with a noteworthy minerality.
Food pairing: appetizers and fish dishes. Served chilled at 50-55°F.

An Excerpt from Wine & Spirits magazine: June, 2017 "Lantieri scores a 90. The 2014 Salina Isola di Vulcano Malvasia Grapes for this dry malvasia are harvested from vines in the sandy soils of Vulcano, an island in the Aeolian chain off Sicily's north-east coast. Tangy mandarin acidity streams through flavors of dried pineapple and pear, imparting a filigreed delicacy to the wine's creamsicle richness and keeping the flavors cool and balanced."