



Occhio di Terra

(pron. òkkio dee tèrra)

Type: Macerated white wine

Appellation: Salina IGP.

Grapes: 100% Malvasia

Occhio di Terra Malvasia is a dry white wine, a real marvel of scents that are delicately disclosed as you open the bottle. In this case, the grape variety "Malvasia di Lipari" is pure, powerful and finely expressed.

The name literally means "Eye of the earth", referring to the vineyard, which is a piece of land that is particularly rich and generous.

The grapes are harvested on the first week of September. The wine ferments with its skins at a controlled temperature. The must-wine remains in contact with its skins for about 30 days. After the alcoholic fermentation, follows the malolactic fermentation. The obtained wine stays on its fine lees for about 6 months. After that, the wine is racked and lightly filtered to be bottled.