
ANTONELLA LOMBARDO MALVASIA DI LIPARI 'CHEIRAS'



Region: Calabria, Italy

Appellation: IGT Calabria

Grapes: 100% Greco di Bianco (Malvasia di Lipari)

Farming: Certified organic, vegan

Age of vines: Planted in 1990, guyot trained, 1 ha vineyard

Vineyard Details: Clay soil w/ limestone-marl, 70m, NE exposure

Typical Harvest Time: End of September

Maceration & Fermentation: Grapes partially dried on vine, then air-dried for 20 days post-harvest, destemmed and crushed; indigenous yeast fermentation on skins in stainless steel for 8 weeks by progressively adding small amounts of grapes

Aging: Aged 15 months in tank on fine lees, 6 months in bottle

Finishing: Finely filtered

Notes from Oliver:

Antonella left Calabria at the age of 18 and went to Milan to study law, and then to practice. She eventually started taking sommelier courses, and became completely hooked on wine, which can happen to anyone; then, unlike the rest of us, she decided to make her own. She purchased vineyards near the town of Bianco, where she grew up on the Ionian coast; the vineyards are planted within site of the ocean. Indigenous varieties, careful vineyard work, attentive but not intrusive winemaking, all fired by Antonella's fierce enthusiasm for the project have resulted in, unsurprisingly, excellent wines.

Cheiras means 'hands', because all winemaking is done by hand. Not a fan of sweet wines, Antonella decided to vinify air-dried Greco as a dry wine, with skin contact. Another distinctive white wine from this striking producer. Pale gold, chewy in texture, densely flavored. Almost drinks like a red wine, could be used as a 'vino da meditazione' with nuts after dinner, cheese, seafood, roast pork...