
ANTONELLA LOMBARDO MALVASIA DI LIPARI 'PI GRECO'



Region: Calabria, Italy

Appellation: IGT Calabria

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

Farming: Certified organic, vegan

Age of vines: Planted in 2002, guyot trained, 1 hectare vineyard

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

Typical Harvest Time: End of August

Maceration & Fermentation: 18 hours skin contact, indigenous yeast fermentation in stainless steel

Aging: 30 days on gross lees; aged 5-6 months in tank on fine lees

Finishing: Finely filtered

Production: 3850 bottles annually

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.

'Pi' refers to the math sign and is also a reference to the Greek letter. Bright pale yellow with a golden glint; amazing aroma and flavor, rich with floral and fruit notes including jasmine and apricot; bone dry on the palate, very long finish. This is the first really first-class white wine I've had from Calabria; if you like really expressive white wine you have to try it. If you drink dry Riesling you have to try it.