

TENUTA CAPOFARO

DIDYME 2025

A Malvasia delle Lipari harvested at just the correct point of ripeness and immediately vinified. A dry wine with good acidity that enhances its savory side, with notes of aromatic and floral herbs reminiscent of the Mediterranean vegetation typical of the island. An expression of the volcanic territory in its essence. This is why Didyme bears the ancient name of the island of Salina.

Grapes: Malvasia

Appellation: Salina IGT

Production area: Capofaro Estate - Salina - Aeolian Islands - Sicily

Soils: the soils of Salina are volcanic in origin and have a poorly developed profile. They are characterized by a loose, sandy, draining texture and high porosity. They do, however, have good water retention.

Training system: espalier

Pruning system: guyot

Vines per ha: 4,000

Yield per ha: 35 ql

Harvest period: August 25th, 2025

Climate trends: Mild winter with good rainfall. A cool spring with abundant precipitation favored good vegetative growth. The summer was dry, with below-average temperatures. Production was limited, but the health and quality of the Malvasia grapes were excellent.

Fermentation temperature: 16°C

Duration of fermentation: 15 days

Malolactic fermentation: not carried out

Ageing: in stainless steel tanks on lees for 4 months

Alcohol content: 13% Vol.

Wine analytical data: pH 3.38 - TA 5.5 g/l - RS 0.5 g/l - TE 20.9 g/l.

