

TENUTA CAPOFARO

VIGNA DI PAOLA 2023

The island of Vulcano, to which Hephaestus, god of fire, bestowed both fertility and a unique microclimate. Vigna di Paola is located in the Gelso area in the south of the island. It is a wine that is characterized by a flavor profile which plays on the saline and sulfur notes native to this island, but also of flower and fruit typical of this variety. On the palate it is an explosion of flavor that persists until the final sip, a long-lasting taste.

Grapes: Malvasia

Appellation: White - IGT Salina

Production area: Capofaro Estate - Vulcano - 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.

Planting year: 2006

Elevation: from 20 to 100 m a.s.l.

Vineyard exposure: southeast

Training system: espalier

Tipo di potatura: guyot

Vines per ha: 5,850

Yield per ha: 35 q/l

Harvest period: August 25th, 2023

Climate trends: fresh and rainy spring. Temperate and dry summer. The production is low but the health and quality of the Malvasia grapes is 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: 12% Vol.

Wine analytical data: pH 3.20 - TA 7.1 g/l - RS 2 g/l - TE 22 g/l.

