

# TENUTA CAPOFARO

## VIGNA DI PAOLA 2025

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:** Salina IGT

**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:** 33 ql

**Harvest period:** August 15<sup>th</sup>, 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:** 12% Vol.

**Wine analytical data:** pH 3.20 - TA 7.3 g/l - RS 0,4 g/l - TE 19,6 g/l.

