

DIDYME

Vintage 2017

This Malvasia is harvested at the ideal stage of ripeness and immediately vinified. The result is a dry wine with good acidity that enhances its savory flavors, also with notes of aromatic and floral herbs, which recall the Mediterranean characteristics of the Island. It expresses the essence of the volcanic territory. For this reason, it is named Didyme, the ancient name of the island of Salina.

Technical Details

- **Grapes:** Malvasia
- **Appellation:** Salina I.G.T.
- **Production area:** Capofaro – Salina – Aeolian Islands
- **Training system:** Espalier
- **Pruning system:** Guyot
- **Vines per Ha:** 4.000 on average
- **Yield:** 5800 kg/ha
- **Fermentation:** In stainless steel
- **Fermentation Temperature:** 16°C.
- **Duration of Fermentation:** Circa 15 days
- **Malolactic Fermentation:** Not developed
- **Ageing:** 4 months in stainless steel on lees
- **Alcohol Content:** 13.50% Vol.
- **Wine Analytical Data:** pH 3,30 - AT 6,20 g/l - ZR 2 g/l - ET 22 g/l.

