

CAPOFARO

Vintage 2017

This is the Malvasia according to Tasca d'Almerita. At the vineyard we try to maintain a wide foliage covering the bunches, in order to protect the grapes from excessive heat exposure and preserve the aroma. Once the grapes are picked, they are stored in a typical Aeolian structure, well ventilated, dry and in the absence of sunlight, where they slowly dehydrate, maintaining a good acidity and a decent alcoholic content.

Technical Details

- **Grapes:** Malvasia
- **Appellation:** I.G.T. Salina
- **Production area:** Capofaro Estate - Salina - Aeolian Islands
- **Training system:** Espalier
- **Pruning system:** Guyot
- **Vines per Ha:** 5.000 on average
- **Drying method:** In the shadow in dryer rooms
- **Dry grapes yield per Ha:** 39 ql
- **Harvest:** August 28
- **Weather pattern:** Good amount of precipitations until March, with close to no rain during the summer. Warm spring and cool summer.
The resulting grapes were ripe and healthy.
- **Fermentation:** In stainless steel tanks
- **Fermentation Temperature:** 16°C.
- **Duration of Fermentation:** 25 days
- **Malolactic Fermentation:** Not developed
- **Ageing:** 6 months in stainless steel
- **Alcohol Content:** 11,5% Vol.
- **Wine Analytical Data:** pH 3,38 - TA 7.60 g/l - RS 154 g/l.

