

TENUTA CAPOFARO

CAPOFARO

Vintage 2018

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.

- **Grapes:** Malvasia
- **Appellation:** Salina IGT
- **Production area:** Capofaro Estate - Salina - Aeolian Islands - Sicily
- **Vineyard:** anfiteatro
- **Soil:** sandy and loose, of volcanic origin
- **Training system:** espalier
- **Pruning system:** guyot
- **Vines per ha:** 5.000 on average
- **Drying method:** on racks
- **Dry grapes yield per ha:** 50 ql
- **Harvest:** September 2nd
- **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% Vol.
- **Wine analytical data:** pH 3,42 - TA 8,7 g/l - RS 163 g/l

