

TENUTA
CAPOFARO

DIDYME 2020

Malvasia harvested at just the right stage of ripeness and immediately made into wine. A dry wine with a good acidity that exalts its flavour, with aromatic herbal and floral notes that recall the island's typical Mediterranean maquis. An expression of this volcanic territory in its essence. For this reason, Didyme bears the ancient name of the island of Salina.

Grapes: Malvasia

Appellation: White - Salina IGT

Production area: Capofaro - Salina - Aeolian Islands - Sicily

Training system: espalier

Pruning system: guyot

Vines per ha: 4,000 on average

Yield per ha: 40 ql

Fermentation: in stainless steel tanks

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: 13.5% Vol.

Wine analytical data: pH 3.39 - TA 5.60 g/l - RS 3.2 g/l - TE 23.8 g/l

