

TENUTA  
**CAPOFARO**

## VIGNA DI PAOLA 2020

*An island, Vulcano, to which Hephaestus, the god of fire, gave fertility and a unique microclimate. A territory, Contrada Gelso, where a Malvasia vineyard grows, 4.5 hectares with southern exposure. A soil, composed of ash and fine sand, brown in colour, but rich also in pumice, silicates and metals.*

*A woman, Paola Lantieri, who for years cultivated this vineyard with dedication has now entrusted Tasca with the task of continuing her work with the same care and passion. Vigna di Paola is a tribute to all this.*

**Grape:** Malvasia

**Appellation:** White Salina IGT

**Production area:** Tenuta Capofaro - Vulcano- Aeolian Islands - Sicily

**Vineyard exposure:** sud/est

**Planting year:** 2006

**Training system:** spalliera

**Pruning system:** guyot

**Vines per ha:** 5.850 on average

**Yield per ha:** 38 ql

**Harvest period:** September 1

**Fermentation:** in stainless steel

**Fermentation temperature:** 16°C

**Duration of fermentation:** 15 days

**Malolactic fermentation:** not developed

**Ageing:** 4 months in stainless steel on lees

**Alcohol content:** 13% Vol.

**Wine analytical data:** pH 3.56 - TA 5.4 g/l - RS 1.7 g/l - ET 22.9 g/l

