

## DIDYME 2022

A Malvasia delle Lipari harvested at just the correct point of ripeness and immediately vinified. A dry wine with good acidity that enhances its savory side, with notes of aromatic and floral herbs reminiscent of the Mediterranean vegetation typical of the island. An expression of the volcanic territory in its essence. This is why Didyme bears the ancient name of the island of Salina.

**Grapes:** Malvasia

**Appellation:** White - IGT Salina

**Production area:** Capofaro Estate - Salina - Aeolian Islands - Sicily

**Soils:** the soils of Salina are volcanic in origin and have a poorly developed profile. They are characterized by a loose, sandy, draining texture and high porosity. They do, however, have good water retention.

**Sistema di allevamento:** espalier

**Tipo di potatura:** guyot

**Densità di ceppi per ha:** 4,000

**Resa di uva per ha:** 48 q/l

**Harvest period:** August 30<sup>th</sup>, 2022

**Climate trends:** cool dry spring. Very hot estate relieved by rains in August

**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% Vol.

**Wine analytical data:** pH 3.18 - TA 4.4 g/l - RS 4.8 g/l - TE 24,9 g/l.

