

## VIGNA DI PAOLA 2022

The island of Vulcano, to which Hephaestus, god of fire, bestowed both fertility and a unique microclimate. Vigna di Paola is located in the Gelso area in the south of the island. It is a wine that is characterized by a flavor profile which plays on the saline and sulfur notes native to this island, but also of flower and fruit typical of this variety. On the palate it is an explosion of flavor that persists until the final sip, a long-lasting taste.

**Grapes:** Malvasia

**Appellation:** White - IGT Salina

**Production area:** Capofaro Estate - Vulcano - 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.

**Planting year:** 2006

**Elevation:** from 20 to 100 m a.s.l.

**Vineyard exposure:** southeast

**Sistema di allevamento:** espalier

**Tipo di potatura:** guyot

**Densità di ceppi per ha:** 5,850

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

**Harvest period:** August 16<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:** 12.5% Vol.

**Wine analytical data:** pH 3.32 - TA 5.7 g/l - RS 0.8 g/l - TE 21,5 g/l.

