



## PRODUCER PROFILE

Winery Owner(s):  
The Tasca Family  
Winemaker:  
Laura Orsi  
Winery Founded:  
2001  
Region:  
Sicily

## WINE STORY

Malvasia vineyards once covered much of Salina, and the island's sweet wine provided a main source of income for the inhabitants. However, more than a century ago, the arrival of the vine-killing phylloxera pest brought an abrupt end to this cultivation. Only in the last few decades has the production of Malvasia wine started to return to Salina, and today winemaking is once again thriving on Salina. For this wine, Tenuta Capofaro uses Malvasia di Lipari vines from its Amphitheater Vineyard, so called because of the half-bowl shape of the vineyard. Capofaro partially dries the grapes in a temperature-controlled building in order to increase their sugar content. The resulting sweet wine is elegant with delicate fragrance and color.

## VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Malfa on the island of Salina
ELEVATION:	20 meters
SOILS:	Predominantly volcanic sand
TRAINING SYSTEM:	Espalier
FARMING PRACTICES:	Sustainable (SOSustain and VIVA certified)
AGE OF VINES:	14 years (planted 2004)
YIELD:	5,400 kg per hectare
GRAPES:	100% Malvasia di Lipari
TYPE OF YEAST:	Selected
FERMENTATION:	Grapes dry in a temperature- and humidity-controlled room for about 3 weeks
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Tangential filtration
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	6 months
BOTTLE AGING TIME:	4 months
PRODUCTION:	9,100 bottles per year
VEGAN:	Yes

## TECHNICAL DATA

ALCOHOL:	11.50%	TOTAL ACIDITY:	6.5 g/l
RESIDUAL SUGAR:	150 g/l	EXTRACT:	