



PRODUCER PROFILE

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

WINE STORY

Tenuta Capofaro's Didyme is grown on the beautiful island of Salina, a member of the Lipari (Aeolian) Islands north of mainland Sicily in the Tyrrhenian Sea. The ancient Greeks called the island Didyme, which translates as twins, referring to the pair of extinct volcanos that created the island. The wine is made from Malvasia di Lipari, a leading light in the Malvasia group of grape varieties. It is a dry aromatic wine that showcases this variety in its purest form, expressing the essence of the volcanic territory.

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:	14-43 years (planted 1975 and 2004)
YIELD:	5,800 kg per hectare
GRAPES:	100% Malvasia di Lipari
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Tangential filtration
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	4 months on the lees
BOTTLE AGING TIME:	Ready for release upon bottling
PRODUCTION:	17,200 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	2 g/l	EXTRACT:	22 g/l