



AZIENDA AGRICOLA CARAVAGLIO

Malfa, Isola di Salina e Lipari

Corinto Nero 'Nero du Munti'

Few places in the world embody the philosophy of natural winemaking as effortlessly as does Salina, where Antonino Caravaglio crafts his peerless wines by hand. Part of the Aeolian Island chain off the coast of Sicily, Salina is a slice of paradise, created by volcanoes and carved by the Mediterranean winds. Caravaglio makes what he calls "island" wines, choosing to ferment on indigenous yeasts and limit the addition of sulfur, all so that Salina's natural character—its volcanic soils, its sea-salty air, its wild herbs—is exactly what you taste and savor in each rare bottle.



WINERY: Azienda Agricola Caravaglio

WINEMAKER: Antonino Caravaglio

ESTABLISHED: 1992 (official founding of Caravaglio cantina)

REGION: ITALIA • Sicilia • Salina and Lipari (Aeolian Islands)

APPELLATION: Salina Rosso IGT

BLEND: 90% Corinto Nero (Passolina di Lipari), 10% other indigenous grapes

VINEYARDS: On the island of Lipari, this single-vineyard sits in the crater of an extinct volcano called Fosse del Monte. Some 80% of the vines here are over 150 years old; many are pre-phylloxera rootstock. The vineyard is just 150 meters from the sea and faces southwest, at 300 meters in altitude.

AGE OF VINES: 30 to 40 years

WINEMAKING: Hand-harvested. Cold maceration then fermentation on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in a combination of 500L oak casks and tank.

TASTING IMPRESSIONS: Bright red fruit, balanced acidity; red plums, black pepper, incense; medium-bodied

PAIRING SUGGESTIONS: Grilled red meat; pork sausages

NOTES: Corinto Nero is an ancient red grape variety, having five-point leaves, and is naturally seedless.



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