



AZIENDA AGRICOLA CARAVAGLIO

Malfa, Isola di Salina

Malvasia Bianco Secco

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 Bianco IGT

BLEND: 90% Malvasia delle Lipari, 10% other indigenous grapes

VINEYARDS: On the volcanic island of Salina, organic vineyards sit from 200 to 400 meters above sea level in the Malfa district (the highest quality vine-growing area) with a view of the Mediterranean. Soils are a mix of volcanic sand and rock.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested and sorted in the fields. Gentle pressing on full cluster, then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank on fine lees for three months.

TASTING IMPRESSIONS: Meyer lemons and sea salt, bright acidity; a flavorful reflection of sea-inspired terroir.

PAIRING SUGGESTIONS: Fresh seafood; crudo; Mediterranean-inspired appetizers

