



AZIENDA AGRICOLA CARAVAGLIO

Malvasia delle Lipari Passito

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: Malvasia delle Lipari DOC

BLEND: 95% Malvasia delle Lipari, 5% Corinto Nero

VINEYARDS: On the volcanic island of Salina, organic vineyards sit between 600 and 1,200 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. Grapes are dried naturally on mats in the sun for one month. Fermented on indigenous yeasts in tank. Aged in tank and large oak barrels for six months.

TASTING IMPRESSIONS: Aromas of lime zest, fresh figs, light brown sugar. Ripe and sweet, but balanced; a core of acidity keeps the wine light and lacy. Floral notes; very smooth finish.

PAIRING SUGGESTIONS: Fresh tropical fruit; vanilla bean ice cream; biscotti



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