



## AZIENDA AGRICOLA CARAVAGLIO

### Salina 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

**REGION:** ITALY • Sicily • 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 450 feet from the sea and faces southwest, at 900 feet in altitude.

**AGE OF VINES:** 30 to 40 years, on average; many 150 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; meaty seafood (like swordfish)

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



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