



AZIENDA AGRICOLA CARAVAGLIO

Salina Malvasia

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 Bianco IGT

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

VINEYARDS: On the island of Salina, vineyards sit from 600 to 1,200 feet 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, full-cluster press; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank on fine lees for three months.

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

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



NORTH BERKELEY IMPORTS

northberkeleyimports.com