



AZIENDA AGRICOLA CARAVAGLIO

Malvasia Secca di Tricoli 'Infatata'

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: 100% Malvasia delle Lipari

VINEYARDS: On the island of Salina, the single-vineyard 'Tricoli' is shaped like a triangle and stretches up a steep slope, from the Mediterranean coast into the clouds, facing northwest. It is located in the Malfa district (the highest quality vine-growing area on the island). Soils are a combination of volcanic sand and rock.

AGE OF VINES: 10 to 20 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 cardamom-spiced pears, white peach, preserved lemon; plush, complex yet balanced

PAIRING SUGGESTIONS: Fresh seafood; white meats

NOTES: "Infatata" means enchanted; Caravaglio says his passion for winemaking stems from both wisdom and "an equal dose of magic."



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