



AZIENDA AGRICOLA CARAVAGLIO

Salina Malvasia 'Nzemi'

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: Nzemi is the Sicilian way of saying *insieme* (together); this wine comes from a collaboration between winemaker Nino Caravaglio and his longtime friend and fellow grower, Paolo Ferretti. Sourced from Ferretti's tiny heirloom vineyard in the village of Malfa, along the north coast of Salina.

AGE OF VINES: 30 to 40 years

WINEMAKING: Hand-harvested. Fermented in 430L triangular-shaped, new oak barrels called Pyramitt (crafted in Alto Adige) and aged in same barrels for 16 months, with regular lees stirring. The upside-down orientation of these triangle "barrels" facilitates the movement of the wine inside, similar to a cement egg, increasing lees and juice contact. Bottled unfiltered.

TASTING IMPRESSIONS: Aromas of orange blossom, sauteed apricots, yellow peaches, warm lees. Full-bodied, savory; tangy finish

PAIRING SUGGESTIONS: Fresh seafood; crudo with citrus essence; Mediterranean-inspired appetizers

NOTES: The Pyramitt "barrel" is a proprietary size and trademarked shape, created by the Mittleberger cooperage in Bolzano, Alto Adige



A Pyramitt "barrel"

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