



AZIENDA AGRICOLA CARAVAGLIO

Salina Malvasia 'Occhio di Terra'

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: ITALY • Sicily • Salina and Lipari (Aeolian Islands)

APPELLATION: Salina Bianco IGT

BLEND: 100% Malvasia delle Lipari

VINEYARDS: On the volcanic island of Salina, organic 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. A special selection of the year's ripest Malvasia grapes, suitable for extended skin-contact fermentation.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested and sorted in the fields. Gentle, temperature-controlled maceration for 10 days before pressing, for more texture and a deeper, orange-golden color. Fermented on indigenous yeasts in stainless steel tanks. Aged in tank for six months.

TASTING IMPRESSIONS: Aromas of preserved lemons, yellow peach, pineapple, sea air. Medium-bodied, refreshing acidity.

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

NOTES: 'Occhio di Terra' in Italian means "eye of the earth"



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