

SECCA DEL CAPO

SALINA IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Soil composition: volcanic, medium texture
Training method: controspalliera
Elevation: 590 fta.s.l.
Vines/ha: 5,000 vines/ha
Exposure: North-East
Vines age: 15-20 years
Harvest time: beginning of September
First vintage: 2011
Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Malvasia delle Lipari
Fermentation
Container: stainless steel tanks
Length: 6 months
Temperature: 59 °F
Aging
Container: 50hl stainless steel tanks
Length: 6 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 6 g/l
Acidity: 6 g/l



FOOD PAIRINGS

Ideal for fish & seafood, pasta, and spicy or flavorful dishes.



TASTING NOTE

The bottle, once opened, will express the distinctive characteristics of the Salina Terroir. Lemon zest, lime, stone fruits, and a volcanic touch will be the main flavors perceived on the nose. On the palate, a great minerality embraces silky notes of lemon and orange, enriching the complexity and the balance of the body.

PRODUCER PROFILE

Estate owned by: Colosi family
Winemaker: Pietro Colosi
Total land under vine: 90 + 12 ha in Salina
Winery production: 700,000 bts
Region: Sicily (Italy)

