



PRODUCER PROFILE

Estate owned by:
Colosi family
Winemaker: Piero Colosi
Total acreage of vine: 25
Winery Production: 700,000 bottles
Region: Sicilia

SECCA DEL CAPO Salina IGP

WINE DESCRIPTION

The name "Secca del Capo" has two meanings: The first one is related to the way the "work" with the Malvasia in the vineyards, planted in the Capo faro area, for the dry version. The second one involves the geographic location of the vines, which are exposed on a cliff ("Capo") on top of the Mediterranean Sea, facing a very characteristic area where the water is very shallow and originates a sand bar (in Italian "Secca").

TASTING NOTES

The bottle, once opened, will express the peculiar characteristic 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 lemon and orange silky notes, enriching the complexity and the balance of the body.

FOOD PAIRING

Ideal with fish & seafood, pasta, spicy or flavorful dishes.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vigna Lidia e Piero
Vineyard size:	2 Ha
Soil composition:	Volcanic, medium texture
Training method:	Controspalliera
Elevation:	180 m a.s.l.
Vines/hectare:	5,000
Exposure:	North east
Age:	15- 20 years
Harvest time:	Beg. of September
First vintage:	2011
Production:	15,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Malvasia delle Lipari
Fermentation container:	Stainless steel tanks/6 months at 15°C.
Type of aging container:	Stainless steel tanks 50 HI
Length of aging before bottle:	6 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
PH Level:	3.2
Residual sugar:	6 g/L
Acidity:	6 g/L

