



CARAVAGLIO

AGRICOLTURA BIOLOGICA ALLE ISOLE EOLIE

www.caravaglio.it



The firm was born in 1989. From the beginning, the goal was high quality production linked to the territory. This led to an important choice right from the start: organic farming. It all began with 2 hectares: my father's land. We currently have 20 hectares of land, divided in about 30 vineyards, that are located on the islands of Salina and Lipari. The main varieties are: Malvasia, Corinto and Nerello Mascalese.

Our firm also produces capers. Capers have been grown on the Aeolian Islands for centuries, and they have found here the perfect context to gain incredible vigour and vitality. The capers of the Aeolian Islands are naturally organic because they do not need any treatments or fertilizers.

The pedoclimate conditions of the islands, allow a type of farming that is very respectful of nature.

The mild climate, the absence of relevant pathological problems, the sun and the clean air, concur to create an environment where no treatments are needed.

In order to highlight this choice, we got certified organic in 1989. Having an excellent primary product: this for us is a fundamental starting point. Wine gets made first of all out on the vineyards, and later in the cellar. Ripe and healthy grapes allow a respectful and non-invasive vinification. Our winery is located in Malfa, perfectly embedded in the landscape.

Technology helps us keep temperatures under control during the fermentation and nothing else. We have chosen not to use selected yeasts. Doing so would sever the wine's deep connection with its territory.

My appreciation goes to those who have always believed in my work and passion.

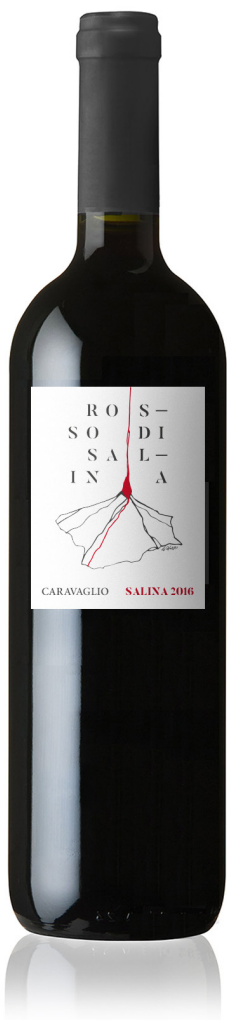
Nino Caravaglio



SALINA BIANCO 2016
DRY MALVASIA
Salina IGT

Grape varieties: 90% Malvasia di Lipari. This wine is obtained with 90% of Malvasia di Lipari and 10% with other local varieties, grown in the total respect of nature, in 20 small vineyards located in areas with sandy and volcanic soil, on the island of Salina. The fermentation is based exclusively on native yeasts under controlled temperatures.

Tasting notes: white flowers, citruses and herbs, savoury. Relevant freshness.



ROSSO DI SALINA 2016

Salina IGT

Grape varieties: Nerello Mascalese, Corinto Nero. This wine combines two red grapes that are historically important on the island: the Corinto Nero and the Nerello Mascalese. These varieties have adapted well on the island of Salina and are grown in the total respect of nature. This wine is fermented with native yeasts only. It ages for a year, 50% in steel tanks and 50% in oak barrels, to then undergo a further aging in the bottle.

Tasting notes: the aroma is of fresh red fruits, the taste recalls that of cherries and blackberries. The aging in oak gives it delicate spicy hints. The tannins are present but not rough.



INFATATA 2016
DRY MALVASIA
Salina IGT

Grape varieties: 100% Malvasia di Lipari from the Tricoli vineyard. This wine is born from Malvasia di Lipari grapes that are grown in the complete respect of nature in the Tricoli vineyard. It is a vineyard that has a triangular shape, hence the name. It stretches on the northern side of the island of Salina, facing north-west and overlooking the blue Mediterranean Sea. The fermentation is based exclusively on native yeasts at a controlled temperature.

Tasting notes: the first aromatic impression is elegant: white flowers (jasmine) are followed by fruit (apple and grapefruit) to then shift to fine herbs. The glass expresses the true nature of the Malvasia grape. A briny note is distinct and persistent.



NERO DU MONTI 2016

Salina IGT

Grape varieties: 100% Corinto Nero

The Corinto Nero, just as the Malvasia di Lipari, is a native vine of the volcanic Aeolian Islands. The vineyards are in Lipari, in the old crater called Fossa del Monte (pit of the mountain). This vine survived the phylloxera attack thanks to the local soil, which contains ash, sand and pumice. One century year-old ungrafted plants (about half a hectare), and grafted plants (one hectare), give birth to this wine. The vineyards face south-west and are 300 meters above the sea level. This wine ages partly in oak barrels and partly in steel tanks for about one year.

Tasting notes: intense ruby colour, red fruit flavours: cherry, blackberry, pomegranate, a hint of spices, elegant tannins. A balanced wine.



OCCHIO DI TERRA 2016
DRY MALVASIA
Salina IGT

Grape varieties: 100% Malvasia di Lipari. This wine originates from the specific selection of Malvasia delle Lipari grapes, grown in the complete respect of nature, on the island of Salina. The wine is born from native yeasts only. The maceration on the skins takes place in steel tanks for 10 days.

Tasting notes: yellow with golden glimmers and intense brightness. The palate is wrapped by fresh yellow-pulp fruit and Mediterranean shrub flowers. A solid acidity announces a wine that can age another few years.



**OCCHIO DI TERRA 2016
A LUNGA FERMENTAZIONE
SULLE BUCCE**

Salina IGT

Grape varieties: Malvasia di Lipari, Catarratto. This wine is fermented with native yeasts only and rests on its skins for a long time. The aging takes place in terracotta amphorae for 6 months and then, after a delicate filtering, in the bottle.

Tasting notes: golden and bright, a variety of aromas emerge from this wine: yellow flowers (chamomile), fine herbs (basil, rosemary, lesser calamint), followed by ripe yellow-pulp fruit (loquat, mango). Tangy wine with a long persistence in the mouth.



**SALINA ROSSO 2016
OCCHIO DI TERRA
ROSSONONROSSO**

Salina IGT

Grape varieties: Corinto Nero e Nerello Mascalese. From vineyards on the islands of Salina and Lipari, grown fully respecting the environment. After a careful selection of the whole and flawless berries, the vinification can start. The obtained must remains on its skins for about 48 hours.

Tasting notes: the colour is unusual because of its hue. A red that wears a light pink, a very feeble ruby-colour. The aroma expresses a dog rose and black cherry scent. Bright and clear in the glass. A savoury hint is present, as in all the wines from the island. Delicate tannins, solid acidity.



**OCCHIO DI TERRA 2016
CORINTO NERO**

Salina IGT

Grape varieties: Corinto Nero.

From vineyards on the island of Salina and Lipari, grown in the complete respect of the environment. It ferments on the skins for over 30 days followed by about 12-month aging in terracotta amphorae.

Tasting notes: an intense ruby red colour and red fruit flavour, in particular plums, cherries and prunes. The tannins are very light.



MALVASIA DELLE LIPARI PASSITO DOC

Grape varieties: Malvasia di Lipari 95%, Corinto Nero 5%. The Malvasia straw wine represents the history of the Aeolian Islands. It was a royal wine in the major courts of Europe until the early 19th century. Phylloxera, emigration and world wars had nearly made it disappear. The grapes are harvested ripe, by hand, and spread on the traditional «cannizzi» (mats) to dry out in the Mediterranean September sun for 15-20 days. After the vinification, with no added yeasts, the Malvasia ages partly in steel tanks and partly in oak barrels for 6 months. Another 6 months are necessary in the bottle.

Tasting notes: amber-coloured with golden glimmers, bright and clear. It holds a collection of aromas: dates, dried apricots, figs, raisins, vanilla. Elegant freshness for a straw wine that isn't syrupy. Persistent final note with a hint of zest.

