



Chianu Cruci

(pron. kiànu crùchi)

Type:	Macerated white wine
Appellation:	Salina IGP
Grapes:	80% Malvasia 20% Catarratto

Chianu Cruci is the name of a part of Valdichiesa, a beautiful valley between the two volcanoes of the Island of Salina. Among the white wines produced by Caravaglio, this one remains the longest on its skins. 80%

Malvasia grapes and 20% other local grapes with white berries are used for this wine. They are harvested on the second week of September. The grape is then destemmed and left to macerate.

After a month of maceration, the skins are separated from the wine, thus obtaining half of the original volume. The wine then rests and goes through the malolactic fermentation.

Spring is awaited to then rack the wine in order to get rid of any sediment and bottle it.