



## ISCHIA WHITE SPARKLING WINE DEDICATED TO THE FOUNDER Registered Designation of Origin



**Type of sparkling wine:** Classic Method

**Grape variety:** Biancolella and Forastera

**Altitude:** 200 meters above sea level

**Exposure:** north-west

**Soil:** Volcanic soil rich in potassium and phosphorus

**Planting density:** 6,000 vines per hectare

**Training system:** Espalier with Guyot pruning

**Harvest:** manual, at the beginning of September, in 20kg crates

**Vinification:** Soft pressing of the whole bunches without pressing, followed by the decantation of the free-run must by natural sedimentation at low temperature. For a part of the must, fermentation with selected yeasts at a controlled temperature (12°C) in refrigerated stainless steel silos. After filtration and the addition of the "liqueur de tirage", the second fermentation in the bottle begins and a maturation on the lees of at least 24 months. Finally, the process of riddling takes place manually.

**Color:** Bright golden yellow

**Effervescence:** fine and elegant grain

**Olfactory notes:** fine, spicy, wild herbs, dried fruit, dried apricot, almond, warm bread crust

**Taste-olfactory notes:** dry, savory, fine

**Serving temperature:** 4-6 °C

**Bottles produced:** 3,000

**Examples of pairings:** oysters, shrimp tartare, buffalo mozzarella dop, first courses with lobster

**The label** was created by the Ischian artist Massimo Venia and represents and pays homage to the island's tradition of fishing, another passion and profession as a young man of the founder Antonio Monti.