

ISCHIA BIANCOLELLA

Denominazione Di Origine Controllata

Production zone: Various on the island of Ischia

Grape variety: Biancolella

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: 50-300 above sea level

Form of education: Guyot

Harvest: Hand harvest, end of September, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: white wine

Vintage: 2023

Winemaking and aging: destemming and soft pressing, followed by natural cold clarification of the must. Fermentation with pure yeasts at a controlled temperature (12°C) and subsequent aging on the fine yeasts in stainless steel tanks. The use of sulfites is minimal and regulated until bottling.

Color: Bright straw yellow

Olfactory notes: floral, fruity, slightly mineral, **yellow flowers**, broom flower, citrus blossoms, **fruits with yellow flesh**, yellow peach, pineapple

Flavor notes: dry, fresh, full-bodied, mineral, light bitter almond aromas

Serving temperature: 8-10°C

Examples of food pairings: shrimp tartare or tartare made from white fish species, pasta dishes with crustaceans or mussels, main courses with delicate fish, fish or vegetable tempura, rabbit and poultry dishes

Bottles produced: 42.000