

## ISCHIA FORASTERA

### Denominazione Di Origine Controllata

**Production zone:** Various on the island of Ischia

**Grape variety:** Forastera

**Soil type:** Volcanic soils rich in phosphorus and potassium

**Direction:** various

**Altitude:** 50-250 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:** straw yellow with greenish reflections

**Olfactory notes:** floral, fruity, slightly mineral, white flowers, jasmine, Mediterranean citrus fruits, mandarin, grapefruit, fruits with white pulp, pear

**Flavor notes:** dry, fresh, mineral,

**Serving temperature:** 8-10°C

**Examples of food pairing:** seafood, pasta dishes with crustaceans or mussels, fish or vegetable tempura, fresh cheeses

**Bottles produced:** 4.600