



## ISCHIA BIANCOLELLA

**Denominazione Di Origine Controllata -DOC**

**Grape variety:** Biancolella 100%

**Vineyard:** The native Biancolella vine has a millenary history on the island of Ischia and represents the essence of our viticulture. With an area of eight hectares, it is the most cultivated grape in the winery. Vineyards, trained by Guyot, are trained in different parts of the district of Forio, at an average height ranging from 150 to 300 meters asl. Vine density is 5,000 vines per hectare. Grapes are rigorously hand harvested from the end of September to the middle of October, in a perfect state of ripeness.

### **Winemaking process**

The grapes are destemmed and gently pressed. The free-run juice is then decanted statically at a temperature of 8-10°C and fermented in stainless steel silos at a controlled temperature (12°C) for 15 days with selected yeasts. Aging on the noble lees continues in stainless steel tanks, with a long series of batonnage at regular intervals, to achieve a complex and gently perfumed wine. Bottling takes place at the end of February.

**Production:** 50.000 bottles



### **Tasting notes and suggested pairings**

This wine has a luminous straw yellow color with elegant greenish reflections. The nose is floral, fruity, very classy and inviting, with notes of yellow peach, banana, and broom flowers. Intense and velvety on the palate, dry and mineral, with a distinctive almond finish. Served at 8-10°C, it goes well with appetizers or sweet and sour sauces, fish tempura, vegetable soups and white meats as veal or poultry. We suggest it in combination with the traditional dish of the island, Coniglio (rabbit) all'Ischitana.

**AWARDS: 3 GLASS-WINE Gambero Rosso 2019 - PRICE/QUALITY Berebene Gambero Rosso 2015-2017-2020**