



ISCHIA BIANCO SPUMANTE

Metodo Classico Tradizionale -Extra Brut

Denominazione Di Origine Controllata DOC

Grape Variety: Biancolella 50% - Forastera 50%

Vineyard: Biancolella and Forastera are the two great white native grapes of Ischia, thriving at 250 meters asl in Chiena and Pennanova in the district of Forio, east of Ischia Island. Vineyards have an average age of 20 years old and are trained by Guyot. Vine density is 4,500-5,000 per hectare. Grapes are rigorously hand harvested at the beginning of September.

Winemaking Process

Whole grapes are processed by an exceptionally soft pressing. Alcoholic fermentation takes place in stainless steel silos with at least six months on the lees. After filtering and the addition of "liqueur de tirage", the second fermentation is completed in bottle and the wine ages in contact with yeasts for at least 36 months. Remuage is strictly manual. No sugar has been added during disgorgement.

Produzione: 1.500 bottles

Tasting notes and suggested pairings

Ischia Bianco Spumante has an exceptionally fine and elegant perlage. The bouquet is ample and inviting, with a peculiar finesse and complexity. Aromas of bread crust, dried apricots and wild herbs are evident. The palate is complex and elegant, with a light almond note. Served at 8°C, it is perfect as aperitif or goes well with shellfishes, oysters, and raw seafood. We suggest it with carpaccio di gamberoni.

