



PITHECUSA BIANCO

Indicazione Geografica Tipica - IGT

Grape variety: Biancolella 50% - Fiano 50%

Vineyard: Biancolella, a native white grape of Ischia, and Fiano, a native white of the Campania Region, are combined in this wine dedicated to the antique name for Ischia Island. The grapes come from our oldest vineyards, in the district of Lacco Ameno, 250 meters asl, in the northwest of the Island. The area is named "Coste" for the presence of small terraces of vineyards facing the stunning view of the Gulf of Naples. Vines are trained by Guyot with a density of 4,500-5,000 vines per hectare. Grapes are rigorously picked by hand 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. The two varietals are therefore assembled only after the right ripening stage.

Production: 10.000 bottles



Tasting notes and Suggested pairings

Pithecusa Bianco shows a light straw yellow color and has elegant greenish hints. The bouquet is fruity, floral, as well as slightly spicy, with notes of small pastry, acacia flowers, yellow fruits such as mango and peach and an underlying hint of wild sage. On the palate, the entry is elegant, spicy, and well structured. Spicy notes of Fiano and almond notes of Biancolella provide the wine with a persistent and appealing finish. Pithecusa Bianco is perfect as a wine for the entire meal. Served at 8-10° C (46-10° F), it is a good match for fish dishes, seafood, as well as white meat and summer salads. Excellent as aperitif. We suggest it with linguine allo scoglio.

AWARDS: GOLD MEDAL at Concours Mondial des Vins Extremes 2019, First Prize at Concorso Enologico Lucio Mastroberardino 2019, 3 Cornetti Gold in the Guide Campania Region