



## **TENUTA DEI PRETI – ISCHIA BIANCOLELLA CRU**

### **Denominazione Di Origine Controllata - DOC**

**Grape variety:** Biancolella 100%

**Vineyard:** The native grapes of this Cru are harvested when slightly overripe in the middle of October. With a vineyard extension of 1.2 hectares and a high altitude of 150 meters asl, this area in the locality of "Spadara" district of Forio, is one of our most prestigious production sites. The Guyot trained vineyard has been planted in 2005/2006 with a density of 4.500-5.000 vines/hectare. Grapes are strictly hand-picked.

### **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 acacia tonneau for 6 months, with a long series of batonnage at regular intervals, to achieve a complex and gently perfumed wine. Bottling takes place at the end of April.

**Production:** 5.000 bottles

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

This wine has an intense straw yellow color, with golden and lightly copper hints. The nose is intense, full, and velvety, with notes reminiscent of apricots and ripe yellow peaches, along with an underlying hint of almond flowers. The palate confirmed the notes of ripe yellow fruit, dense and rich, persistent, and balanced, full bodied in its minerality. Served at 10°C (50°F), the wine can best express its flavors. Excellent with fish tempura, fried seafood, veal, poultry, and rabbit. We suggest it to be matched with dishes based on seasonal mushrooms.