



TOMMASONE

VITICOLTORI SULL'ISOLA D'ISCHIA

## ISCHIA FORASTERA

### Denominazione Di Origine Controllata - DOC

**Grape Variety:** Forastera



**Vineyard:** Forastera is one of 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 together at the end of September, 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 followed by 30 days of aging in bottle.

**Production:** 4.000 bottles

### Tasting notes and suggested pairings

This wine has a luminous straw yellow color with elegant greenish reflections. The nose is harmonious, fruity, mineral, with typical notes of Mediterranean citrus fruits. Velvety, fresh, dry, well-structured, and moderately crisp at the palate. Served at 8-10°C. it matches well with light appetizers, shellfishes, raw seafood, first courses based on fish or seafood. We suggest this wine to be matched with Spaghetti alle vongole.