

## Ischia Bianco Superiore doc



### Ischia-Bianco-Superiore-Doc

#### Grapes:

Biancolella 45%, Forastera 45%, Uva Rilla 5%, San Leonardo 5%

#### Production areas and municipalities:

Forio, Serrara

#### Soil and landscape characteristics:

Soils generally formed with detrital materials deriving from the detachment of tuff mixed with recent pyroclastic products. Protected environments from the sea located at altitudes of up to 400 m above sea level.

#### Vineyard management:

Traditional training systems with espalier vegetation.

#### Organic viticulture.

Grape productivity varies from 8 to 10 T/Ha. Harvest from the end of September to mid-October.

#### Vinification:

The grapes are crushed with a pneumatic press.

The must is cold decanted and inoculated with selected yeasts.

Fermentation takes place at 20°C.

The wine remains on the lees for 2-3 months, then it is racked and bottled 4 months after the harvest.

#### Organoleptic characteristics:

The grapes come from different areas of the island of Ischia from vineyards that enjoy ventilated and differentiated meso-climatic characteristics.

The varietal variability is represented exclusively by Biancolella, Forastera, Uva Rilla and San Leonardo.

The ripening of the grapes proceeds slowly, remaining pale yellow in color until the harvest.

In order to enhance the organoleptic characteristics of this production, which in many respects, except those intrinsic to the local varieties, are comparable to those of the cool cultivation areas, the grapes undergo a typically white vinification without the use of chemical additives with the exception of sulfur dioxide.

The resulting product is slightly aromatic, finely fruity, with balanced acidity, savory, rightly bitter and fresh.

We recommend pairing it with seafood, seasonal salads and sour cheeses; It also pairs very well with dishes based on boiled fish and shellfish.

#### Alcohol content:

12°/vol.