

## Ischia Biancolella DOC



### Grapes:

Biancolella 100%

### Production areas and municipalities:

Forio, Ischia

### Soil and landscape characteristics:

Soil tends to be sandy, formed by detrital materials deriving from the detachment of the green tuff Epomeo. Medium and high slope position with terraced arrangement of vineyards. Exposure prevalent to the West.

### Vineyard management:

Espalier with guyot pruning.

Height from the ground of the shore line 60cm.

Vegetation height 110cm.

Distance between plants 100cm and between rows 130-160cm depending on the width of the terrace.

Planting density of about 6000 plants per hectare.

Production from 8 to 10T/Ha.

Harvest generally at the end of September and beginning of October.

### Vinification:

The grapes are harvested in small crates and macerated in steel tanks at a temperature of 10°C for 12 hours to facilitate the extraction of the varietal aromatic characteristics from the skins. The mass is then pressed and the must ferments in steel tanks at a temperature of about 18°C. At the end of fermentation, the wine is immediately racked. Finally, the product remains in steel on the fine lees for at least 3 months and then is filtered and bottled by the end of March.

Organoleptic characteristics: The grapes come from terraced vineyards of Ischia and Forio,

all characterized by good exposure and ventilation. The ripening biancolella is protected by the coolness of the altitudes of the sites that allow the particular aromatic characteristics of the variety to be preserved in an elective manner.

The wine is a product with a characteristic straw yellow color, more or less intense depending on the vintage. It is fruity with characteristic spicy notes, savory, important, pleasantly bitter even if of beautiful and persistent freshness. It is a product to be combined with fish dishes or delicate first courses. It's an excellent aperitif.

### Alcohol content:

11,5-12,5% vol.