

## Ischia Bianco Spumante



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Sparkling wine, Traditional Classic Method, Extra Brut - Grapes: Biancolella & Forastera - Production area: Location "Chiena" In Forio in the western part of the Island of Ischia.

Rating: Not Rated Yet

## Price

Base price with tax 26,50 €

Sales price 26,50 €

Discount

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Manufacturer [Tommasone Vini](#)

## Description

Method: Traditional Classic Method

Category: Extra Brut

Alcohol: Indicated on the label

Disgorgement date: Indicated on the label

Grapes: Biancolella & Forastera

Production area: "Chiena" area In Forio in the western part of the Island of Ischia.

Vinification: The hand-picked grapes are pressed whole with very soft pressing. Alcoholic fermentation takes place in stainless steel silos with a permanence on the yeasts for at least 6 months. After filtering and adding the liqueur de tirage, the second fermentation in the bottle starts. With a maturation on the lees of at least 24 months a very fine perlage is obtained. After the bottles have been stored horizontally, they arrive on the pupitres where they are manually turned half a turn to allow the deposits formed inside to slide slowly towards the cap. Once the residues of the yeast processing have slipped towards the cap, we move on to the next phase: the degorgement. No sugars were added during the disgorgement phase.

Serving temperature: 8 ° C

Best years: 1-4 years from the date of the degorgement indicated on the label.

Tasting notes: Ample, inviting bouquet of particular finesse and complexity. There are aromas that taste of warm bread crust, dried apricots and wild herbs. On the palate it is complex and elegant at the same time with a slightly almond note.

Pairings: It is almost a shame to use this classic method as an aperitif. It goes well with any meal and goes well with dishes based on shellfish, delicately prepared seafood, white fish dishes and raw seafood.

## Reviews

There are yet no reviews for this product.