

Ischia Bianco DOC Terradei



PRODUCTION AREA: Vigna Stennechia and Tenuta Chiena in the municipality of Forio, western part of the Ischia Island VARIETY OF GRAPES: 50% Biancolella 50% Forastera TRAINING SYSTEM: Gouyot with a planting of 4,500-5,000 vines per hectare

Rating: Not Rated Yet

Price

Base price with tax 11,00 €

Sales price 11,00 €

Discount

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Manufacturer [Tommasone Vini](#)

Description

Wine name: Terradei

Alcohol: as indicated on the label

Blend: 50% Forastera 50% Biancolella

Production area: Tenuta Chiena and Vigna Stennechia in the municipality of Forio at 250m above sea level in the western part of the Island.

Vinification: Forastera and Biancolella are the two native Ischitan white vines par excellence. The grapes, collected together, are subjected to cryomaceration at 4 °C for about 36 hours and then are gently pressed. The must thus obtained is cold decanted statically and then added with a previously (3-4 days before) prepared fermentation base with the best selected grapes of the same vine. It is then subjected to a slow fermentation and aging sur lies at a controlled temperature with frequent bâtonnage in stainless steel silos. We will wait for the month of March for bottling. Only after a last period of rest and refinement in bottle (30 days) our wine will undergo the consumer's judgment.

Service temperature: 8-10 °C .

Color: Bright straw yellow, with elegant greenish reflexes.

Tasting notes: It is a great wine with a finely harmonious, floral and fruity aroma, with a typical note reminiscent of Mediterranean citrus fruits. The taste is soft and velvety, moderately acid, dry and well-structured.

Parings: It goes well with lean hors d'oeuvres, molluscs, seafood and shellfish.

Reviews

There are yet no reviews for this product.