

## Pithecusa Bianco



Pithecusa bianco



Bright straw yellow, with elegant greenish reflexes. Biancolella and Fiano are two autochthonous white vines of long tradition in Campania. - Blend: 50% Biancolella, 50% Fiano - Production area: Tenuta Le Coste, in the municipality of Lacco Ameno, at 250m above sea level, in the north-western part of the Island.

Rating: Not Rated Yet

### Price

Base price with tax 13,90 €

Sales price 13,90 €

Discount

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Manufacturer [Tommasone Vini](#)

### Description

Wine name: Pithecusa Bianco

Alcohol: as indicated on the label

Blend: 50% Biancolella, 50% Fiano

Production area: Tenuta Le Coste, in the municipality of Lacco Ameno, at 250m above sea level, in the north-western part of the Island.

Vinification: Biancolella and Fiano are two autochthonous white vines of long tradition in Campania. The whole grapes, harvested together, are gently pressed and the clear must thus obtained is added with a fermentation base previously prepared with the best selected grapes of the same vines. Then a slow fermentation begins in stainless steel silos. At the end of fermentation, the wine continues its maturation in stainless steel silos where also a long series of bâtonnages is made, in order to obtain a complex, structured and delicately perfumed wine. We will wait for the month of March for bottling. Only after a final, right period of rest and refinement in bottle will it be subjected at the consumer's judgment.

Service temperature: 8-10 °C .

Color: Bright straw yellow, with elegant greenish reflexes.

Tasting notes: A wide range of pairings is possible thanks to the pleasantness and freshness expressed by this white wine. It is a great sea food wine: exalting with raw fish, tuna tartare and spaghetti with clams. Also to be tasted on baked fish.

#### **Reviews**

There are yet no reviews for this product.