

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 18,00 €

Sales price 18,00 €

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

Tuesday, 13 October 2020

Ho assaggiato questo vino in un ristorante isolano mentre ero in vacanza e ho deciso di acquistarlo, ho fatto la scelta giusta!

Alessandro