

Ischia Biancolella doc



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Biancolella is the most significant autochthonous vine of the Island of Ischia. Harvested at the right degree of ripeness. - Blend: Biancolella - Production area: Tenuta Calitto, Vigna Baiola, Vigna Citara, Vigna Cimento Rosso, in the municipality of Forio, at 150 – 300m above sea level in the western part of the Island.

Rating: Not Rated Yet

Price

Base price with tax 20,00 €

Sales price 20,00 €

Discount

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Manufacturer [Tommasone Vini](#)

Description

Wine name: Ischia Biancolella

Alcohol: as indicated on the label

Blend: Biancolella

Production area: Tenuta Calitto, Vigna Baiola, Vigna Citara, Vigna Cimento Rosso, in the municipality of Forio, at 150 – 300m above sea level in the western part of the Island.

Vinification: Biancolella is the most significant autochthonous vine of the Island of Ischia. Harvested at the right degree of ripeness, the grapes are de-stemmed and pressed softly. The must obtained in this way, limpid and intact, is added with a fermentation base, previously prepared with the best selected grapes of the same vine. It is then subjected to a slow fermentation in stainless steel tanks at a strictly controlled temperature (12-14 °C), which lasts for about 20 days. Maturation continues in steel tanks, where also a long series of bâtonnages takes place with reducing frequency, in order to obtain a complex, structured and delicately scented wine that is naturally stable at the same time. For bottling, we will wait for the month of February.

Service temperature: 8-10 °C .

Color: Bright straw yellow, with elegant greenish reflexes.

Tasting notes: Elegant and intense bouquet, floral and fruity, fragrant, of great class and continuity. It is a great wine with a finely harmonious, floral and fruity fragrance, with a typical note reminiscent of bitter almond, pear and wild flowers. The taste is soft and velvety, moderately acid, dry and well-structured. The finish, incredibly persistent, is characterized by the typical and unmistakable hint of bitter almond that enhances the typicality of the vine.

Parings: fish, soups (especially vegetable creams), cold appetizers with sweet-and-sour sauces, fish tartare.

Reviews

Thursday, 15 October 2020

Il mio vino preferito! Lo assaggio ogni volta che vado in vacanza ad Ischia e quando torno non posso farne a meno! Grazie shoppingischia per permetterci di acquistare i fantastici prodotti di Ischia on line!

Gae