Tenuta dei Preti







The Biancolella is the most significant autochthonous vine of the Island of Ischia. Harvested at the right degree of ripeness. - Blend: Biancolella - Production area: Tenuta Spadara, in the municipality of Forio, at 200m above sea level, in the western part of the Island.

Rating: Not Rated Yet
Price
Base price with tax 25,00 €

Sales price 25,00 €

Discount

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ManufacturerTommasone Vini

Description

Wine name: Tenuta dei Preti

Alcohol: as indicated on the label

Blend: Biancolella

Production area: Tenuta Spadara, in the municipality of Forio, at 200m above sea level, in the western part of the Island.

Vinification: The Biancolella is the most significant autochthonous vine of the Island of Ischia. Harvested at the right degree of ripeness, the grapes are subjected to cryomaceration at 4 ° C for about 36 hours and subsequently are gently pressed. The must thus obtained is statically cold-decanted 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 at controlled temperature in stainless steel silos and "sur lies" refining with frequent battonage in French oak barrels (5 hl). We will wait for the beginning of April for bottling.

Service temperature: 8-10 °C.

Color: Intense straw yellow with gold-green 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 aroma, with a typical note reminiscent of bitter almond and pear. 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: Especially recommended with fish dishes, excellent with vegetable risotto, white meats and cheeses.

Reviews

There are yet no reviews for this product.