

Ischia Biancolella doc



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100% Biancolella, it has elegant and intense bouquet, floral and fruity, fragrant, classy and persistent. It develops on notes of yellow peach, banana and ginestra flowers. Full and intense on the palate, with an appealing body reflecting the varietal characteristics. Dry and savory, thanks to the type of vinification, it is pleasantly crisp. The long finish is characterized by the traditional and distinctive hint of bitter almond which enhances the uniqueness of the variety. It can be paired with cold appetizers served with sweet and sour sauces, vegetables, delicate fishes, fried seafood, vegetable creams and white meat. Excellent with Coniglio alla Cacciatora, a typical recipe from Ischia. Awards Received: 3 Glasses Gambero Rosso 2019, Price/quality award Berebene Gambero Rosso 2015-2017-2020

Rating: Not Rated Yet

### Price

Base price with tax 20,00 €

Sales price 20,00 €

Discount

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Manufacturer [Tommasone Vini](#)

Description

### Data Sheet

#### ISCHIA BIANCOLELLA

Denominazione Di Origine Controllata

Production zone: Various on the island of Ischia

Grape variety: Biancolella

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: 50-300 above sea level

Form of education: Guyot

Harvest: Hand harvest, end of September, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: white wine

Winemaking and aging: destemming and soft pressing, followed by natural cold clarification of the must. Fermentation with pure yeasts at a controlled temperature (12°C) and subsequent aging on the fine yeasts in stainless steel tanks. The use of sulfites is minimal and regulated until bottling.

Color: Bright straw yellow

Olfactory notes: floral, fruity, slightly mineral, yellow flowers, broom flower, citrus blossoms, fruits with yellow flesh, yellow peach, pineapple

Flavor notes: dry, fresh, full-bodied, mineral, light bitter almond aromas

Serving temperature: 8-10°C

Examples of food pairings: shrimp tartare or tartare made from white fish species, pasta dishes with crustaceans or mussels, main courses with delicate fish, fish or vegetable tempura, rabbit and poultry dishes

Bottles produced: 42.000

### 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

