

Ischia Bianco Spumante





50% Forastera 50% Biancolella. Exceptionally fine and elegant perlage. Wide and inviting bouquet, of special finesse and intensity. There are aromas of warm bread crust, dried apricots, and wild grass. On the palate it is both complex and elegant at the same time with a light almond note. Perfect as an aperitif and good match with dishes such as shellfish, oysters, lightly cooked seafood, and raw seafood.

Rating: Not Rated Yet

Price

29,00 €

29,00 €

5,23 €

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Manufacturer [Tommasone Vini](#)

Description

Data Sheet

ISCHIA BIANCO SPUMANTE DEDICATO AL FONDATORE

Denominazione Di Origine Controllata

Production zone: Various on the island of Ischia

Grape variety: Biancolella & Forio

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: 100-250 above sea level

Form of education: Guyot

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

Type of sparkling wine: Sparkling wine with classic bottle fermentation

Wine and sparkling wine production: Soft pressing of the whole grapes without destemming, followed by the natural clarification of the must at low temperatures. Fermentation of the must with pure yeasts at a controlled temperature (12°C) in stainless steel tanks. The wine obtained in this way is filtered, bottled and the "liqueur de tirage" is added, resulting in a second fermentation in the bottle. The sparkling wine matures on the yeast for at least 24 months and is then hand shaken before it is ready for consumption.

Color: Brilliant straw yellow

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Perlage: fine, elegant perlage

Olfactory notes: fine, spicy, wild herbs, dried fruits, dried apricots, almonds, almond blossoms, warm bread crust

Tasting notes: brut, elegant, tasteful

Serving temperature: 4-6°C

Examples of food pairings: oysters, fish carpaccio, shrimp tartare, grilled prawns, sushi, as an aperitif with delicate finger food

Bottles produced: 2.700

Reviews

There are yet no reviews for this product.