

BIANCOLELLA

Biancolella describes the real “volcanic soul” of the wines from Ischia island.

Denomination

Ischia Biancolella DOP

Grape

Biancolella

Fermentation

In stainless steel tanks at 18/20 °C

Maturation

About 4 months in stainless steel tanks in contact with its lees

Aging

One month in bottle

Organoleptic examination

Bright Straw yellow. The perfume recalls whites fruits and wild fennel, lemon flowers and citrus notes. Expressive and territorial identity; soft on the palate with a balanced sapidity and mineral notes.

Food pairings

Perfect to drink with first courses, soup of crustaceans, grilled fishes or salted or assorted small fried fishes (paranza).



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