

Crateca Biancolella



The wine is a refined and exclusive interpretation of the Biancolella grape produced on volcanic land cooled by the sea breeze. It has a bright straw yellow color, with seductive floral notes of acacia and citrus, tropical fruit, grapefruit and pear, wrapped in a subtle mineral texture. In the mouth it is pleasantly dynamic, fresh, creamy, savory, with an important texture and perfect balance.

Rating: Not Rated Yet

Price

28,00 €

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Manufacturer [Cantine of Crateca](#)

Description

Biancolella technical sheet

Ischia Biancolella Dop

Type of Wine: Dry White

Grapes: Biancolella 100%

Wine classification: Ischia Biancolella DOP

Planting year: 2006

Altitude: 260 meters above sea level

Exposure: North

Soil and location: sandy detrital of volcanic origin (Tufo Verde del Pizzone)

Plant density: 7000 plants per hectare.

Training system: Espalier with Guyot pruning

Yield: 1.3 kg per vine

Harvest period: end of September

Harvest: Manual, in 20 kg crates, when the grapes are fully aromatic

Vinification and aging: Soft pressing of the whole bunches in an environment protected from oxygen, followed by the clarification of the must by natural sedimentation at low temperature. Long fermentation in refrigerated stainless steel vats and subsequent aging, for several months, with frequent re-suspension of the fine lees.

Minimum and regulated use of sulfur until bottling.

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Reviews

There are yet no reviews for this product.