

Ischia Forastera





100% Forastera, this wine has a luminous straw yellow color with elegant greenish reflections. The nose is harmonious, fruity, mineral, with typical notes of Mediterranean citrus fruits. Velvety, fresh, dry, well-structured, and moderately crisp at the palate. It matches well with light appetizers, shellfishes, raw seafood, first courses based on fish or seafood. We suggest this wine to be matched with Spaghetti alle vongole.

Rating: Not Rated Yet

Price

Base price with tax 20,00 €

Sales price 20,00 €

Discount

[Ask a question about this product](#)

Manufacturer [Tommasone Vini](#)

Description

ISCHIA FORASTERÀ

Denominazione Di Origine Controllata

Production zone: Various on the island of Ischia

Grape variety: Forastera

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: 50-250 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: straw yellow with greenish reflections

Olfactory notes: floral, fruity, slightly mineral, white flowers, jasmine, Mediterranean citrus fruits, mandarin, grapefruit, fruits with white pulp, pear

Flavor notes: dry, fresh, mineral,

Serving temperature: 8-10°C

Examples of food pairing: seafood, pasta dishes with crustaceans or mussels, fish or vegetable tempura, fresh cheeses
Bottles produced: 4.600

Reviews

Thursday, 15 October 2020

Ottimo! Consiglio!

Mauro Marzorati