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## CENATIEMPO BIANCOLELLA

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**Region:** Campania, Italy

**Appellation:** Ischia DOC

**Grapes:** 100% Biancolella

**Farming:** Organic

**Age of vines:** Planted between 1990 and 2010

**Altitude & Soil Type:** 50-300 M, Volcanic

**Typical Harvest Time:** Mid September through Mid October

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel and cement with indigenous yeasts

**Aging:** Cement and stainless steel tank for 2 months, on the lees, then 1 month in bottle

**Finishing:** Fined with bentonite, filtered by 5 micron mesh membrane, cold stabilized

**Production:** 20,000 bottles annually

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### Notes from Oliver:

The region of Campania makes some of the best white wines in Italy, and Pasquale Cenatiempo's wines from the island of Ischia are yet another demonstration of this. Ischia is a volcanic island, and the whites do show the characteristic 'struck flint' character of volcanic terroirs. Cenatiempo's production is about half from his own grapes, which are biodynamically farmed, the rest coming from other growers around the island.

Biancolella is grown on Ischia, Capri and the Amalfi Coast area. While it may be autochthonous, it may also have been brought to the area by Greek settlers. Pale yellow in color, lush notes of acacia blossom and ripe peach are balanced with hints of herbs and crisp minerality. Lovely with fish and seafood.