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## CENATIEMPO ISCHIA BIANCO SUPERIORE

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**Region:** Campania, Italy

**Appellation:** Ischia DOC

**Grapes:** 40% Biancolella, 45% Forastera, 15% other local grapes

**Farming:** Organic

**Age of vines:** Planted in 1990

**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

**Ageing:** 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:** 6,000 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.

Cenatiempo's Ischia Bianco is an absurdly good wine for the price. Pale yellow with green glints, this wine shows aromas of herbs, wet stones, hints of apple and white peach. On the palate it's bright, fresh with great fruit/acid balance. Lovely with fish, roast chicken, or all manner of seafood.