
CENATIEMPO BIANCOLELLA 'KALIMERA'



Region: Campania, Italy

Appellation: Ischia DOC

Grapes: 100% Biancolella

Farming: Organic

Age of vines: Planted around 2000

Altitude & Soil Type: 450 M, Volcanic

Typical Harvest Time: Mid through late October

Maceration & Fermentation: Controlled low temperature fermentation in cement with indigenous yeasts

Aging: Cement tanks for 6 months, on the lees, then 2 months in bottle

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

Production: 12,000 bottles annually

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.

Kalimera is a single vineyard site, right above the Cenatiempo's palmento (an ancient Greek style of wine press). The vineyard name 'Kalimera' means "Buongiorno/Good day" in Greek, and harkens back to the greek origins of the island. Lush notes of acacia blossom and ripe peach are balanced with hints of herbs and crisp minerality. Lovely with fish and seafood.