
CENATIEMPO ISCHIA BIANCO 'LEFKÒS'



Region: Campania, Italy

Appellation: Ischia DOC

Grapes: 60% Biancolella, 40% Forastera

Farming: Organic

Age of vines: Planted around 2000

Altitude & Soil Type: 350 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: 8,000 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.

Lefkòs is in effect a turbocharged version of the Ischia Bianco, and it tastes like it. Made from Pasquale's best vineyard, the wine shows the same balance as the regular bottling but with more intensity (white peach, green apples, floral and herbal hints) and at the same time somehow more elegance. Lovely with white fish or roast chicken.