



**CANTINE ANTONIO MAZZELLA**  
Ischia DOC Biancolella



ISCHIA ISLAND  
(CAMPANIA)



<b>ESTATE:</b>	CANTINE ANTONIO MAZZELLA
<b>WINE:</b>	Ischia DOC
<b>GRAPES:</b>	100% Biancolella
<b>REGION:</b>	Ischia Island (Campania Region)
<b>CITY:</b>	Forio (west coast of the island)
<b>SOIL:</b>	Volcanic – pumice – obsidian
<b>TASTING NOTES:</b>	
	<b>COLOR:</b> Sunlight yellow with golden reflections
	<b>NOSE:</b> Fresh tropical fruit, banana and passion fruit
	<b>TASTE:</b> Medium bodied, good minerality and long elegant finish

**COMMENTS:**

Biancolella is an indigenous grape grown mainly on the hard and stark slopes of ischia Island out of the coast of Naples in Campania Region. Strong wind, poor volcanic soil made of pumice-stone and obsidian are the extreme conditions loved by Biancolella, that reciprocate with incredible generosity.

Intense nose of white flowers and spices, with hints of sage and gorse.

Ample palate, good acidity and great mineral finish. Perfect companion for seafood either grilled or raw like seared tuna and swordfish carpaccio. Best served at 50°-53° F.