

# Zigzagando



## PIETRATORCIA

### Ischia Bianco Superiore D.O.C.

**Region:** Campania, Isle of Ischia.

**Grapes:** Biancolella 45%, Forastera 45%, Uva Rilla 5%, San Leonardo 5%.

**Alcohol content:** 12,5°.

The grapes come from a viticulture area which is mainly exposed to North-West.

The grape ripening progresses slowly, showing a pale yellow color up to the harvesting.

The resulting wine is delicate with fruit and flower flavors, it is fresh, slightly acidic, and has ample body.

This is truly a superb wine with an intense floral aroma and a full body that is fresh on the palate.

We suggest pairing it with boiled fish and shellfish based dishes.

Temperature of service: 8 to 10 degrees C.

**History:** Greek immigrants first settled the tiny island of Ischia, located just off the coast of Naples, in 700 BC.

These pilgrims carried with them the highly evolved culture and customs of the Hellenic civilization, including the prestigious art of vine cultivation.

Through the centuries Ischian natives have used large, heavy stones of green rock called PIETRATORCIA as tools to help them in the crushing of the grapes.