Insula felix Anfora

The WINE IGT Epomeo Bianco 'INSULA 100% FELIX' is the result of grapes grown by our company ISCHIABIO srl at the TENUTA DEL CANNAVALE located in the municipality of Barano d'Ischia in Cannavale. 100% production in amphora

Rating: Not Rated Yet
Price
55,00 €

55,00 €

Ask a question about this product

ManufacturerSocietà agricola Ischia Bio

Description

The cultivation systems that we implement in the company follow the principles of organic farming and since 2017 we have started our approach to biodynamics, from the vineyard to the cellar. After following a course at CARLO NORO's company on biodynamic agriculture and the use of preparations, we began to collaborate with the oenologist Michele Lorenzetti, who guided us in this first experience of natural winemaking, without the use of chemical products in the vineyard and in the cellar, without the addition of yeasts, enzymes, sugars, sulphites, aromas and anything else that could alter the natural vinification process of the must obtained by pressing alone. The must is fermented in the cave-cellar, in terracotta amphorae from Georgia, the so-called QVEVRI. On 4 December 2013, UNESCO recognized the traditional Georgian method of vinification in amphorae, Qvevri, as an intangible heritage of humanity. A wine, therefore, that reflects 100% the raw material, that grape that we cultivate with passion and dedication a whole year, in a company at over 300 meters above sea level, with no driveway, surrounded by chestnut

woods, in a place like unfortunately still few on the island, completely uncontaminated and outside the inhabited centers. The agricultural company ISCHIABIO srl has over 3 hectares, including vineyards, vegetable gardens, fruit trees, olive trees and chestnut woods and applies in its production processes the best environmental practices for the protection of natural resources and strict criteria for animal welfare; is subjected to control and certification by the company CCPB s.r.l., in compliance with EU regulations and national provisions on organic production.

PO: White
CLASSIFICATION: Typical Geographical Indication
PRODUCTION AREA: Municipality of Barano d'Ischia, fraz. of Fiaiano, Cannavale locality
VARIETY: Falanghina
SURFACE: 5.600 sqm
VINTAGE: 2017
TRAINING: Guyot
ALTITUDE: 300m a.s.l.
EXPOSURE: south-east
SOIL: volcanic, sandy on the surface and clayey below 2m
OPERATIONS IN THE VINEYARD: polyphite green manure sowing, biodynamic preparations, manual pruning, selection of sprouts.
DEFENSE METHOD: sulfur and copper, company entirely with organic certification, control operator CCPB srl
HARVEST: harvested by hand in small boxes of max 15 kg, on 30 SEPT 2017
VINIFICATION: spontaneous fermentation with its own yeasts, 100% in amphora (QVEVRI) with long maceration on the skins for 6 months
MATURATION: QVEVRI amphora
PRODUCTION: 397 bottles
ALCOHOL CONTENT: 12.5%
SERVING TEMPERATURE: 10 ° / 12 °

The bottles of this type have this tag tied to the neck

Reviews

There are yet no reviews for this product.