



ESTATE : CANTINE MAZZELLA
WINE : Biancolella doc
GRAPE : 100% Biancolella
REGION : Campania – Ischia Island
CITY : Ischia
SOIL : Volcanic – pumice – obsidian.

CAMPANIA REGION

TASTING NOTES : **COLOR:** Sunlight yellow with golden reflections
NOSE: Fresh tropical fruit, banana and passion fruit.
TASTE: 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.

IMPORTED BY **CONEXPORT Italy & Nicola Biscardo Selection**
 Via Bezzecca 7, Bussolengo (VR) ITALY 37012
 PH.: 011-39-045-715 0893 Fax: 011-39-045-715 7167
<http://www.conexport.com> E-mail: info@conexport.com