

Costa delle Parracine





COSTA DELLE PARRACINE, THE BEAUTY OF THE SEA AND THE POWER OF THE LAND

The Parracine, dry stone walls that the island's master stonemasons have been erecting for centuries, are made of the precious green tuff stone extracted from Mount Epomeo.

Although built to demarcate the land and protect Ischia's crops and vineyards from the wind and bad weather, over time they have become a distinguishing feature of the island and indicate many pathways that tourists can follow. Costa delle Parracine aims to express the extraordinary complexity of the island of Ischia – a complexity born from the intensity of its volcanic soils and the rich minerality that nourishes the vineyards.

The estate, located in the Forio area, has a history that goes back a long way as testified by the marvellous wine cellar dated 1878 dug out of the green tuff of Mount Epomeo, where the winemaking and ageing of the wines takes place. Its vineyards, planted in the early 2000s, cover around 4 hectares of land and overlook the sea.

BIANCOLELLA 2024

The Costa delle Parracine Biancolella in purity is an elegant well-structured wine that expresses the full potential of this grape variety.

Biancolella expresses its uniqueness on Ischia thanks to the island's volcanic soils, particularly in the high hill areas such as Costa delle Parracine.

The label recalls the description of the Parracine that Giovan Giuseppe Cervera wrote in his "Ischia sconosciuta" (Unknown Ischia) published in 1959.

Grapes: Biancolella

Denomination: Ischia Biancolella DOC

Commune: Forìo

Ha: 2.5

Elevation: 300 m a.s.l.

Soils: volcanic

Training method: Guyot

Age of vines: around 25 years

Winemaking and ageing: 4 months in stainless steel

Alcohol: 12.5%

Serving temperature: 10-12 °C

