

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.

FORASTERA 2025

Thanks to its array of aromas, the Forastera variety produces a pleasant well-balanced wine.

WEATHER CONDITIONS IN 2025

Although the 2025 vintage was particularly variable in terms of weather and required careful monitoring, the grape ripening was excellent. June was particularly hot, followed by summer months with significant temperature swings and at times above-average rainfall.

Winter water reserves and high summer temperatures, in part offset by the mistral wind, produced healthy bunches with a good sugar-acid balance.

As the grapes ripened earlier than usual, the harvest also began early but its normal schedule was soon resumed making the targeted management of the vineyard possible.

In short, the weather conditions in 2025 created the preconditions for well-balanced full-bodied Ischian wines, in a production environment typical of southern Italy that saw the vines adapt well to abrupt weather changes.

Grapes: Forastera

Denomination: Ischia Forastera DOC

Commune: Forìo

Ha: 1.5

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

