



CASA D'AMBRA
1888

Vini dell'isola d'Ischia

Mario D'Ambra

Producer D'Ambra Vini d'Ischia S.r.l.

Grape production area Ischia: Forio.

Grapes 50% Guarnaccia - 50% Per'e' Palummo.

Production technique Traditional red vinification with a 10 to 15-day maceration of the skins, ageing in sessile oak barrels and maturing in bottles.

Color Intense ruby red color.

Bouquet Winy and persistent flavor with hint of vanilla.

Palate Dry, full-bodied wine with texture and a licorice aroma.

Alcoholic gradation 12,5% Vol.

To be served at 18/20° C.

Best with Grilled meat, woodcock with tagliatelle.