



WINERY PRESENTATION



ITALY →



Campania →



Ischia Island

La Pietra di Tommasone is a historical Ischia island winery that had ceased to operate when Tommaso Monti died in the 80's. Antonio, Tommaso's son at the time was in Germany running a small hotel and restaurant. In 2000 he decided that it was time to spend his efforts on the land and vines he inherited. With the help of *Renato Germini* from Friuli they renovated the winery in order to have available state of the art technology while still respecting the traditional winemaking techniques. In 2007 Lucia Monti, Antonio's daughter, took over winemaking and vinegrowing. Born and raised in Germany she studied winemaking there and internships in the Mosel. Her winemaking started first learning from the locals and then going her way. Now all fermentation are on wild yeast in a search of purity to the varieties and to the terroir and its tradition.



La Pietra di Tommasone location...



La Pietra di Tommasone vineyards

THE VINES: The vines (total extension is 17 acres, 5 more were recently added, for a production of almost 70 thousand bottles) are trained with a single Guyot trellis system with a maximum of 5 buds per vine and at about 6000 vines per hectare. That ensures to get the best quality bunches from the vines. There is though an old vineyard planted by Tommasone himself that has many vines at alberello (bush tree). The altitude (over 600ft), the soil - the typical "tufo verde" green tufo - a siliceous calcareous and friable rock coming from volcanic eruptions full of potassium and phosphorus- plus clay sediment on the top, the constant presence of some breeze

and sun are all indications of wines with great potential.

THE WINES: The wines truly respect the Ischia terroir recognized for solid white wines varieties. Two indigenous varieties are typical of Ischia Island and are *Forastera* and *Biancolella*. Plus *Fiano* indigenous to Campania is also grown here as well as some *Falanghina*. But the surprise is the reds. Indigenous to the island is the *Piedirosso* which is grown with the *Aglianico* and the *Montepulciano di Abruzzo*. Antonio Monti reminds us that Ischia was in fact one of the first places where those wines were grown even before the Romans.



The Greek called this island **Pithecusa** and therefore his first two wines were called Pithecusa red (blending aglianico, piedirosso and montepuciano di abruzzo) and white (blending fiano with biancolella). After that Antonio and Lucia worked on making a 100% Biancolella then a typically local blend of forastera and biancolella called Terradei. The reds are mixing the flavor of the island and given the soil the potential is outstanding. All reds were oak aged in tonneaux and barriques but now they go in chestnut (from Avellino) casks. Whites are just stainless steel.



White Wines	
<p>Crazy Angels (Angeli Matti): from the recently acquired vines at Tenuta Fiorio this wine is made of Biancolella, Fiano and Falanghina. Fermentation is made on native yeast with little control of temperature. In order to avoid adding sulfites Lucia decided to use a screwcap instead of cork. This wine truly tells you what the vintage has been at La Pietra di Tommasone. The name Crazy Angels comes from Luigi Veronelli who several times used this expression referred to artisanal winemakers.</p>	<p>Tasting profile: Straw like color with some golden hues. The nose is of spices and brushwood. The mouth is tied to the vintage and the ageing. Flinty tones are from uncontrolled fermentation and soil; floral acacia and zesty flavors are coupled with fiano that as the wine ages gets predominant and smokey.</p>
<p>Terradei: Terradei is made of Biancolella and Forastera grapes two varieties indigenous to Ischia island. The blend is half and half, wild yeast used but control of temperature as well, with and a long rest on fine lees. Vineyards in Colle di Sopra (Biancolella) and in</p>	<p>Tasting profile: Straw like color. The nose is complex citric with some brushwood and acacia hints. The taste is of tangerines and lemons bringing together all the characteristics for a perfect seafood and salad companion.</p>

Piellero (Forastera).	
Biancolella: A pure version of this grape variety grown almost exclusively on Ischia island and in the Sorrento Gulf. This Biancolella wine is very refreshing and versatile. The winemaking style is now on native yeast fermentation at controlled temperature and then a long rest (battonage) on fine lees in stainless steel. Vineyard is in Colle di Sopra.	Tasting profile: The color is a bright yellow with some green reflection. The nose is complex and goes from rosemary and mint then changes to apricot and peach all typical scents of a marine environment. In the palate the wine is dry and goes from peach and apricot to cedar and lemon with a hazelnut finish.
Pitheculus bianco: Almost a red for structure. It is a typical Campania wine where the Fiano's opulence and smokeyness gets smoothed out by the zestiness of Biancolella. A very versatile wine that can go with fish (any kind) or with a carpaccio as well when young to important dishes after some years. Vines are from Tenuta Spadara and partially from the Vigna del Parroco (which is also made as a separate wine, but oak fermented). Fermentation on native yeast of the masses together at controlled temperature. Long rest on fine lees.	Tasting profile: Pitheculus Bianco (white) has a straw-yellow color an appealing perfume of grapefruit, pears, mineral and spice, toasted hazelnuts, apples and notes of honey; Full and rich on the palate with a little lemony spritz on the tongue, where the citric fruit is carried on a good body with fresh deep apple fruit and herbal tea with an acidity that becomes almost sharp in the long finish when young. When aged the wine shows honey hints with an underlying smokiness unique to the fiano.

Red Wines	
Rosamonti : Made in the same fashion of the Crazy Angels, Rosamonti uses the first press from selected Aglianico bunches. The fermentation is wild but at controlled temperature. The wine ferments and age in stainless. Released normally in April.	Tasting profile: Made from the very first selection of Aglianico grapes, this rose' is made on run juice from the pneumatic press. Fermented and aged in stainless steel this is a wine that has a delicious cherry flavor and goes very well served as an appetizer with fish dishes. It pairs great also with buffalo mozzarella.
Per E Palummo : Per E Palummo (pronounced as <i>par a paloumno</i>) is a way to call Piediroso grape; it means the <i>pigeon foot</i> , referring to the curious shape on which piediroso pedicels attach to the stem. Piediroso is the everyday red wine in Ischia and along Campania' coast. At Tommasone they harvest the piediroso from their vineyards in Montezunta, Sant Angelo and Serrana Fontana at the end of September early October. Spontaneous fermentation takes place in stainless steel. After the malolactic is done, wine rests for 6 months before bottling.	Tasting profile: Ruby red with garnet hues this wine has ripe red and black berries aromas that carries in the mouth with a vibrant acidity. Great with tomato sauce dishes, fish soups, white meat and roasted potatoes.
Pitheculus Rosso : Pitheculus Rosso is made from three southern Italian varieties; Aglianico the most famous red grape of Campania, Montepulciano di Abruzzo and Piediroso. The vineyard was planted in the mid 60' as blend field and it is harvested practically at the same time. The three varieties are blended together and age for one year in chestnut casks. Fermentation is natural.	Tasting profile: The result is ruby red with garnet hues. The nose is fine, intense of violet cherries and spices. The taste is warm and dry with black fruits cherries and tobacco and harmoniously tannic.

