

Tenuta Jossa

Campi Flegrei DOP Bianco - CRU



Tenuta Jossa is the last born of the Astroni family, all the experiences and the viticultural and agronomic studies done over the last 20 years are concentrated in the project.

The vineyard is located in the Metropolitan Park of the Hills of Naples and the part of the white grape vineyard is mainly cultivated with Falanghina with a balance of Fiano.

Grape variety: Falanghina, Fiano.

Production area: Camaldoli hills

Altitude: 243 m and 200 m a.s.l.

Soil: the soils of this hilly area are mainly characterized by pedogenetic evolution due and characterized by deposits of past eruptions on the underlying yellow tuff, sandy soils rich in pumice and tuff.

Composition: sand 79% silt 19%, clay 2%

Training system: Guyot.

Yield: 50 quintals/ha

Harvest period: October, Manual. **Fermentation:** Clayver and Tava amphorae.

Fermentation temperature: 16° - 18° C

Malolactic: partial

Refining: “on the lees” in amphora for 8 months and at least 6 months in the bottle.

Alcohol content: 12,5%

ORGANOLEPTIC CHARACTERISTICS

Clear and consistent with a straw yellow color with hints of green.

Son of the boiling soil of the Phlegrean fields, it is a scratchy white, with aromas of cedar, beeswax and tomato leaf, with a chalky minerality, which turns to smoky note.

A wine with a sharp sip, which outlines a saline trail in the mouth to make you thirsty for another sip.