



CANTINE OLIVELLA

Catalanesca del Monte Somma

Bianco 'Katà'

The smoldering power of an ancient yet active volcano, the native roots of rare and unique grapes, and the passion of local talent eager to breathe new life into one of Campania's most historic wine regions: Dionysus, god of the vine, would be most proud of the team at Cantine Olivella. Here on the slopes of Monte Somma, the oldest part of Vesuvio—the volcano that destroyed Pompeii and continues to rumble, shaking the nerves of the Napolitani—grape growing is an ancient art, the lava-rich, sandy slopes of the volcano providing perfect terroir for native grapes such as Catalanesca and Piediroso.



WINERY: Cantine Olivella

WINEMAKER: Andrea Cozzolino

ESTABLISHED: 2004

REGION: ITALY • Campania • Sant'Anastasia (Naples)

APPELLATION: Catalanesca del Monte Somma IGP

BLEND: 100% Catalanesca

VINEYARDS: Vineyards, facing northeast, between 900 and 1,800 feet in altitude, located in one of the oldest viticultural regions on Vesuvius. Soils are volcanic sand. Catalanesca is believed to have appeared in the region in the 15th century; the estate has championed its cultivation as a grape unique to Vesuvius.

AGE OF VINES: 15 to 30 years

WINEMAKING: Hand-harvested in October. Full-cluster press; fermented in tank on indigenous yeasts. Aged in tank and bottle for one year.

TASTING IMPRESSIONS: Aromas of red apple, crisp pear, stone fruits, some herbs, light incense. Medium-bodied, silky texture, salty mineral finish

PAIRING SUGGESTIONS: As an aperitif; with fish soup or shellfish; white meats; local sheep's cheese

NOTES: 'Katà' is the local diminutive for Catalanesca



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