



CANTINE OLIVELLA

Catalanesca del Monte Somma

Bianco 'Summa'

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 Piedirosso.



WINERY: Cantine Olivella

WINEMAKER: Andrea Cozzolino

ESTABLISHED: 2004

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

APPELLATION: Catalanesca del Monte Somma IGP

BLEND: 100% Catalanesca

VINEYARDS: A single-vineyard selection from one of Vesuvius' most ancient regions, Monte Somma, at more than 2,000 feet above sea level. Extremely low yielding, older vines (ungrafted) grow on volcanic sand; native herbs are grown between rows to increase biodiversity and vine health. This cool, 2.5 acre plot faces northwest; it honors the original Catalanesca plantings on Monte Somma back in the 15th century.

AGE OF VINES: 20 to 40 years

WINEMAKING: Hand-harvested in small crates in early October. Pressed and fermented in temperature-controlled tanks on indigenous yeasts; only free-run juice is selected and fermented for 'Summa.' Some 50% of the wine is fermented on the skins. Aged in a combination of terracotta amphora and tank for 10 months, then about one year in bottle. Unfiltered.

TASTING IMPRESSIONS: Aromas of apple, stone fruits, smoke, some herbs. Medium-bodied, silky with a racy minerality, balanced.

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



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