



Catalanesca "Summa" Monte Somma IGT



- Cantine Olivella is located in Sant'Anastasia, a small village nearby **Naples at the foothill of the Vesuvio**. The winery took its name from an ancient source of water "Olivella Spring" near which, in 1974, archeologists discovered a fragment of a Roman wine jar with engraved the name of an ancient wine maker "Sex Cati Festi" which became the symbol of Olivella's bottles.
- Cantine Olivella was one of the first winery to register as producer of "Catalanesca" a grape variety originally from Catalonia, Spain, which finds in the volcanic soil a perfect environment for a perfect maturation.
- Along with the Catalanesca, Cantine Olivella, produces other wonderful grapes varieties as **Piedirosso, Aglianico, Caprettone, and Olivella**.

Varietal: 100% Catalanesca

Appellation: Monte Somma IGT

Production Zone: Sant'Anastasia CRU, Mount Somma, Naples, Campania; altitude 650mt a.s.l.

Soil: Volcanic sandy soil - Ungrafted vines

Vinification: Gentle whole pressing, spontaneous fermentation (80% in stainless steel tank, 20% in new French oak barrels)

Maturation: 10 months on fine lees with periodic batonages, refinement in bottle for 5 months. Unfiltered.

The name Summa give reference to 2 aspects: Mount Somma where the vines are planted, and the word Somma which in Italian means "the top" meaning the quintessence of the quality and organoleptic characteristics.



- *Dry and tangy white wine, lively with fruity notes of tangerine and stone fruit, with hints of apricot, cantaloupe, with a lasting and refreshing, mineral finish.*
- *It matches greatly light appetizers, aged cheeses, fish and vegetable soups, pastas with light sauces as well as grilled seafood.*

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