

Cenatiempo | Per 'e Palummo

Ischia DOC



The Story: Cenatiempo, founded in 1945, is a very small winery located on Isola d'Ischia, which is about a 45 minute ferry ride out of Porto di Massa in Naples. Pasquale and Frederica Cenatiempo work 14 vineyards totaling 4ha in 5 communes: Ischia, Forio, Laccoameno, Serrara, and Barano. Ischia has a long history in winemaking: The island received its first DOC in 1966, just three years after the classification system was introduced in Italy. The first DOC was based on blends of grapes, which was the common practice on the island. DOCs for single-varietal wines were established in 1993. Pasquale works with many grapes that are not commonly known such as Biancolella. Cenatiempo wines are truly distinctive examples of their varietals and the island from whence they came.

Vineyard: Sites located on different sides of the island of Ischia at elevations ranging from 50-450 masl with diverse exposures. Vines are guyot, sapling, and spur-pruned cordon trained: All grapes are hand harvested in October.

Vinification: Grapes are macerated for 4-6 days and fermented in stainless steel tank under temperature control using indigenous yeasts, with minimal use of sulphites and minimal intervention.

Ageing: Aged 4 months on the lees in concrete and stainless steel followed by 1 month bottle aged in the cellar prior to release.

Varietal: 100% Per 'e Palummo

Region: Campania, IT

Winemaker: Pasquale Cenatiempo

Vines Age: 20 -100 years

Production: Small

Farming: Working Biodynamic

Soil: Volcanic

Everything else you want to know about this

wine: Per 'e Palummo is the local name for Piedrosso, as it is known around the world. It translates to red feet, little dove, or dove's foot depending on the dialect, which refers to the russet colored stem and three small clusters that hang at the bottom of each bunch. The Cenatiempo Vini d'Ischia company was founded in the first half of the last century with a small cellar on the port of Ischia where Francesco Cenatiempo bottled bulk wine. In the immediate post-war period, the need to produce their own wine also arose on the island of Ischia. They began to buy grapes from small island farmers and transform it. Upon the death of Pasquale's father, Pasquale increased and modernized production.

Le Storie
Wines