



TENUTA DEL CANNAVALE

Total cultivated area: 1.5 hectares

Vineyard area: 0.5 ha

Other crops: Tomatoes and other microproductions of fruit and vegetables integrated into the vineyard sites that are for sale on the island.

Annual Production: 3,000 Bottles

Cellar manager: Gennaro Manna, Anna Manna

Agronomist or agricultural manager: Gaetano Manna

Agricultural consultant: Carlo Noro, Michele Lorenzetti

Employees: None

Seasonal workers: 3-4 family members per year.

Type of employment contract used for employees: N/A

Type of employment contract used for seasonal workers: N/A

Supervised Labor Agreement Contract: Agreed

Agreed signifies both parties have agreed to signing the document and is currently under review by both parties. **Signed** represents a signed contract that permits efficient and complete transparency if any questions are raised at any time about onsite part-time and seasonal labor, compensation and treatment of laborers hired through contracted cooperatives, as well from any offsite properties that the winemaker may purchase grapes from.



TENUTA DEL CANNAVALE - "Insula Felix" 2017

IGT Monte Epomeo Bianco

Production

Bottles produced: 1,756

Vineyard Name(s): "Monte Epomeo"
Comune di Barano d'Ischia, fraz.
di Fiaiano -località Cannavale.

Terrain: Dormant volcano peak on
Amalfi coast island; abandoned ancient
agricultural terraces overgrown with
dense forest. Massive shifts in temp.
from night to day.

Soil: Volcanic soil, Sandy on surface,
Clayey 2 m below surface.

Exposure of rows: Southeast

Altitude: 330 meters a.s.l.

Varieties: Falanghina

Rootstock: American

Vine Training: Guyot with
Simonit & Sirch pruning method

Average age of vines: 8 years

Plant density: 3500 per hectare

Yield per Vine: 0.8 kg

Treatments: 6x per
year - Max 4 kg copper. Max
7kg sulfur. Polyphite green
manure sowing, biodynamic prep.



Fertilizers: Natural compost of the
plant. Nitrogen-generating seeds laid
between rows; "Green Manure."

Harvest start date: September 30th 17'

Harvest mode: Manual in small boxes

Certifications: Organic, Biodynamic

TENUTA DEL CANNAVALE - "Insula Felix" 2017

IGT Monte Epomeo Bianco

Vinification

Pre-press processing:

Automatic Destemmer for
2/3rds of the grapes

Pressing mode: Pneumatic press

Vinificators: Part in Georgian
Qvevri and steel tanks.

Vinification:

Fermentation and skin-contact
maceration for 6 months: 1/3
full cluster grape bunches with stems
in Qvevri, and 2/3rds de-stemmed
grapes in steel tanks.

Yeasts: Indigenous yeast only.

**Sulphur dioxide and/or
ascorbic acid:** Small dose prior
to bottling.

Stabilization: NO

Filtering: NO

Refinement in the bottle:
3 years

Bottle type: Bordeaux

Cap in: *Monopezzo* natural cork

Analysis

Acidity: 4.55 g/L

ABV: 12.5%

Res. Sugar: 0.2 g/L

Total SO₂: 22 mg/l



TENUTA DEL CANNAVALE - "Insula Felix" 2019

IGT Monte Epomeo Frizzante

Production

Bottles produced: 413

Vineyard Name(s): Comune di Barano d'Ischia, fraz. di Fiaiano - località Cannavale.

Terrain: Dormant volcano peak on Amalfi coast island; abandoned ancient agricultural terraces overgrown with dense forest. Massive shifts in temp. from night to day.

Soil: Volcanic soil, Sandy on surface, Clayey 2 m below surface.

Exposure of rows: Southeast

Altitude: 330 meters a.s.l.

Varieties: Falanghina

Rootstock: American

Vine Training: Guyot with Simonit & Sirch pruning method

Average age of vines: 8 years

Plant density: 3500 per hectare

Yield per Vine: 0.8 kg

Treatments: 6x per year - Max 4 kg copper. Max 7kg sulfur. Polyphite green manure sowing, biodynamic prep.



Fertilizers: None added, only the Natural compost of the plant. "Green Manure"

Harvest start date: September 17th 19'

Harvest mode: Manual in small boxes

Certifications: Organic, Biodynamic

TENUTA DEL CANNAVALE - "Insula Felix" 2019

IGT Monte Epomeo Frizzante

Vinification

Pre-press processing:
Automatic Destemmer for
2/3rds of the grapes.

Pressing mode: Pneumatic press

Vinificators: Part in Georgian
Qvevri and steel tanks.

Vinification: Fermentation and
skin-contact maceration for 6
months: 1/3 full cluster grape
bunches with stems in Qvevri,
and 2/3rds de-stemmed grapes
in steel tanks.

Yeasts: Indigenous yeast only.

**Sulphur dioxide and/or
ascorbic acid:** Small dose prior
to bottling.

Stabilization: NO

Filtering: NO

Sparkling Method: "Metodo
Ancestrale."

Refinement in the bottle:
1 year

Bottle type: Bordeaux

Cap in: *Monopezzo* natural cork

Analysis

Acidity: 4.2 g/L

ABV: 12%

Res. Sugar: 0.3 g/L

Total SO₂: 25 mg/l



