

PORTO^{DI}MOLA

CAMPO DEI FIORI ROSATO ROCCAMONFINA I.G.P

Our **Campo Dei Fiori** Rosé Wine is the fruit of our passion and the vinification in white of Aglianico Clone Taurasi grapes.

The floral motif accompanies the wine from its name, to its color of rose garden to its **scent of wild flowers**. The taste is interesting with **spicy notes** on the finish.

Excellent as an **aperitif**, **Campo Dei Fiori** Rosé Wine will envelop you at its best with its scents and freshness in combination with seafood **starters** and it will intrigue you paired with cheese.

Name of the product:	Campo Dei Fiori
Vine variety:	Aglianico
packaging:	750 ml
Production area:	Galluccio (CE) on the slopes of the Roccamonfina volcano
Denomination:	Aglianico I.G.P
Nature of the ground:	Volcanic ground with a good concentration of minerals salts and micro elements
Number of the bottles produced:	3.333
Average age of the vines:	20 years
Stumps for hectare:	3.000/ha
Age of the vine:	20 years
Vine training system:	Guyot
Production for hectare:	80 ql/ha
Harvest:	By hand
Grape harvest:	September
Vinification:	Temperature-controlled steel
Refinement:	Teel and bottle for 6 months
Colour:	Rosy color
Fragrance:	Fruit and floreal
Taste:	Fruit with mineral notes

CHARACTERISTICS

Alcohol:	13%
Acidity:	5,50
Sugars:	6,97 g/L ph 3,16

Net dry extract: 6,97 g/L ph 3,16

Service temperature: 8/10 °C

Food pairing recommendations: Seafood starters, cheese and aperitifs.



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THE CARD