

PORTOMOLA

CONTRA DEL DUCA GALLUCCIO ROSSO D.O.P RISERVA

During the years we have been able to identify our best bitter Aglianico vineyard. The selection of its best grapes, left on the plant until the optimal maturation, gives life to our reserve Contra del Duca. The vinification is made in steel tanks with native yeasts at controlled temperature and a part, in fermentation, is stapled and put in oak barrels of 500 l. After about 12 months, the wines, deriving from fermentation in wood and in steel come back together in oak barrels of 1000 l, where they continue their refinement for other 12 months. The bottling, 30 months after the harvest, takes place without the previous filtration and it is in the bottle that Contra del Duca continues its evolution. With an enduring and austere character, this wine makes us proud and, every sip, repay us of the labors done to produce it. Excellent as meditation wine, but also to accompany strong dishes of our cooking, such as game, stews and meat in general.

Name of the product:	Contra del Duca
Vine variety:	Aglianico
Packaging:	750 ml
Production area:	Galluccio (CE), on the slope of the extinguished volcano of Roccamonfina
Denomination:	Galluccio Rosso D.O.P Reserve
Nature of the ground:	Volcanic ground with a good concentration of mineral salts and micro elements
Number of the bottles produced:	2000
Average age of the vines:	20 years
Stumps for hectare:	2200/4000
Age of the vine:	1995
Vine training system:	Guyot
Production for hectare:	60 qL/ha
Harvest:	By hand in boxes of 15 kg
Grape harvest:	Half of October
Vinification:	In steel at temperature controlled with native yeasts
Refinement:	In tonneaux of 500 l for 12 months and barrels of 1000 and 2000 l for other 12 months, minimum 10 months in bottle
Colour:	Ruby-red
Fragrance:	Ample, Complex, with Intense Aromas
Taste:	Dry, Armonious, Spicy with herbaceous notes

CHARACTERISTICS

Alcohol:	13%
Acidity:	5,5 g/L Ph 3,5
Sugars:	2 g/L
Net dry extract:	33 g/L
Service temperature:	18/20°C
Food pairing recommendations:	First courses with rich sauce, roasts, braised meat, semihard cheeses.



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THE CARD

character

Aristocratic