

PORTOMOLA

PEPPI

AGLIANICO ROCCAMONFINA I.G.P

This wine, impressive and with alively character, was born from the desire of Antimo Esposito to remember his father Giuseppe, better known as Peppi, that since the beginning of the winery devoted to it all his mastery. For this reason, we chose the grapes coming from the oldest vineyard of the winery, where there are, probably, not only the Aglianico, but also the native varieties. The fermentation takes place in steel vats at controlled temperature, in wich the wine continues to mature in chestnut barrels of 500 lt for about 8 months after the racking. The Peppi summarizes the right combination between modern enology and tradition. The sincere love for the land is brought back to the bottle to honour a special person.

Name of the product: Peppi
Vine variety: Aglianico
Packaging: 750 ml
Production area: Galluccio (CE), on the slope of the extinguished volcano of Roccamonfina
Denomination: Aglianico Roccamonfina I.G.P
Nature of the ground: Volcanic ground with a good concentration of mineral salts and micro elements

Number of the bottles produced: 3300
Average age of the vines: 50 years
Stupms for hectare: 1600
Age of the vine: 1965
Vine training system: Guyot
Production for hectare: 50 ql/ha
Harvest: By hand in boxes of 15 kg
Grape harvest: Half of October
Vinification: In steel barrels at controlled temperature and consecutive refinement in chestnut barrels for 8 months
Refinement: Minimum 8 months in chestnut barrels, 12 months in steel, minimum 10 months in bottle
Colour: Ruby-red
Fragrance: Quite Intense, Fine, with Fruity notes
Taste: Deep, Harmonious, lightly Tannic

CHARACTERISTICS

Alcohol: 13,5 %
Acidity: 5,8 g/L Ph 3,5
Sugars: 3 g/L
Net dry extract: 33,5 g/L
Service temperature: 16/18°C
Food pairing raccomandations: First courses with rich sauce, game, roast, braised meat, semihard cheeses.



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character

Sublime