

PORT@MOLA

character

PETRATONDA GALLUCCIO BIANCO D.O.P

We have carried out many tests of microvinifications of various spot of our lands and they have led us to identify the vineyards that can express the best and give the grapes particular characteristics. Petratonda arises from a selection of the best grapes of one of our vineyard that we called "La Contessa" (The Countess). The grapes, strictly harvested by hand, late at the end of October, are processed at very low temperatures in order to preserve all the aromas. This wine, in fact, is rich in fragrances, fruits, field flowers and some scent of bread crust due to the long aging on its lees; this last operation gives the wine a good structure and softness that compensates its original strong acidity and sapidity. This Falanghina is bottled in May after about 8 months of aging on the lees of the wines.

- Name of the product:** Petratonda
Vine variety: Falanghina
Packaging: 750 ml
Production area: Galluccio (CE), on the slopes of the Roccamonfina volcano
Denomination: Galluccio Bianco D.O.P
Nature of the ground: Volcanic with good concentration of minerals and microelements
- Number of the bottles produced:** 6000
Average age of the vines: 20 years
Stumps for hectare: 2200
Age of the vine: 1995
Vine training system: Guyot/Cordone speronato
Production for hectare: 80 ql/ha
Harvest: By hand in boxes of 15kg
Grape harvest: End of October
Vinification: In steel barrels at controlled temperature after a short stay on its lees in reduced ambient
Refinement: On its lees in steel for 8 months, minimum 4 months in bottle
Colour: Deep Straw
Fragrance: Intense, Fragrant, Very Fine
Taste: Fresh, Sweet, Persistent

CHARACTERISTICS

- Alcohol:** 14%
Acidity: 7,28 g/L Ph 3,35
Sugars: 7 g/L
Net dry extract: 26 g/L
Service temperature: 10/12°C

Food pairing recommendations: All-meal wine, all first courses, soups, fish-based cuisine in general, cold dishes, buffalo mozzarella and fresh cheeses. Ideal also as aperitif.



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THE CARD