

PORTOMOLA

AGLIANICO ROCCAMONFINA I.G.P

A simple red wine obtained from a blend of the Aglianico's grape harvested in the various vineyards in the property. The careful selection of the harvest time, the fermentation in steel tanks at controlled temperature and the various operations in the cellar during the fermentation make it a fresh and ready-to-drink wine, to be enjoyed even a few months after harvest.

Name of the product: Aglianico Roccamonfina I.G.P
Vine variety: Aglianico
Packaging: 750 ml
Production area: Galluccio (CE), on the slopes of the Roccamonfina volcano
Denomination: Aglianico Roccamonfina I.G.P
Nature of the ground: Volcanic with good concentration of minerals and microelements

Number of the bottles produced: 80000
Average age of the vines: 15 years
Stumps for hectare: 2200/3500
Age of the vine: 2000
Vine training system: Guyot/Cordone speronato
Production for hectare: 120 q/ha
Harvest: By hand in boxes of 15 kg
Grape harvest: Half of October
Vinification: In steel at controlled temperature
Refinement: In steel, minimum 4 months
Colour: Pale Purple
Fragrance: Intense
Taste: Young, Fresh, Tender

CHARACTERISTICS

Alcohol: 12%
Acidity: 5,79g/L Ph 3,45
Sugars: 1 g/L
Net dry extract: 31 g/L
Service temperature: 14/16 °C
Food pairing recommendations: Ideal with charcuterie, ragù, red meat, mid-seasoned cheese.



Robust character



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