

# PORTOMOLA

## BASALTO FALANGHINA SPARKLING WINE OF BRUT QUALITY

A sparkling wine that enjoys the great organoleptic load of our Falanghina, grown on mineral-rich lands on the slopes of the Roccamonfina volcano. The Martinotti-Charmat foam grip keeps the fresh aroma of the wine unchanged, giving the smell delicious fruity notes and volatile mineral notes. The significant effervescence and the purity of taste make the Basalto ideal for balancing the consistency and flavors of fresh cheeses. It perfectly accompanies white meats with delicate flavor, seafood and grilled fish. Also suitable for accompanying appetizers, sushi and raw fish.

- Name of the product:** Basalto  
**Vine variety:** Falanghina  
**Presentation:** 750 ml  
**Production area:** Galluccio (CE), on the slope of the extinguished volcano of Roccamonfina  
**Nature of the ground:** Volcanic ground with a good concentration of mineral salts and micro elements
- Number of the bottles produced:** 4200  
**Average age of the vines:** 20 years  
**Stumps for hectare:** 2500/ha  
**Age of the vine:** 1996  
**Vine training system:** Guyot  
**Production for hectare:** 80 ql/ha  
**Harvest:** By hand in boxes of 15 kg  
**Grape harvest:** Late August  
**Vinification:** In steel at controlled temperature  
**Prise de mousse:** Martinotti-Charmat method, fermenting for four weeks in steel at controlled temperature between 14°C and 18°C
- Colour:** Light Straw  
**Fragrance:** White flowers, Fresh Fruits, Mineral notes  
**Taste:** Dry, whit a balanced Acidity, good Persistence

### CHARACTERISTICS

- Alcohol:** 12,5%  
**Acidity:** 6 g/L  
**Sugars:** 8 g/h  
**Net dry extract:** 28 g/L  
**Service temperature:** 8/10 °C  
**Food pairing recommendations:** Seafood, grilled fish, fresh cheeses, white meat, sushi and raw fish in general.



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