

PORTOMOLA

CAMPOROCCIO ROCCAMONFINA ROSSO I.G.P

Refined character

One of the winery's oldest wines and perhaps one of the most representative among the reds. The best grapes of the Clone of the Aglianico Taurasi, after careful selection, are fermented in steel tanks; the maceration with the marks is prolonged for several days after the end of the fermentation, up to obtain the perfect intake of polyphenols. In this way, this wine has the right characteristics for a long time refine. A part of the wine that goes into the Camporoccio bottles ages for about 8 months in oak barrels of second and third passage. This is a balanced wine, which preserves the characteristics of the Aglianico Taurasi excellent with red and cured meat.

- Name of the product:** Camporoccio
Vine variety: Aglianico Clone Taurasi 33%, Montepulciano 33%, Camaiola 33%
Packaging: 750 ml
Production area: Galluccio (CE), on the slopes of the Roccamonfina volcano
Denomination: Galluccio Rosso 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 old
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 controlled temperature with native yeasts
Refinement: 8 months in oak barrels of second and third passage, minimum 10 months in bottle
Colour: Ruby red with garnet
Fragrance: Very intense, Spicy and Fine
Taste: Full Bodied, Tannic

CHARACTERISTICS

- Alcohol:** 13,5%
Acidity: 5,5 g/L Ph 3,5
Sugars: 2 g/L
Net dry extract: 33 g/L
Service temperature: 16/18 °C
Food pairing recommendations: First courses with full-bodied sauces, roasts, braised meat, seasoned cheeses.



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