

PORTOMOLA

FALANGHINA ROCCAMONFINA I.G.P

character

This wine arises from a blend of the Falanghina's grape harvested in the various vineyards in the property. The soil composition and its exposure to the breeze and sun, give to this white wine the right contribution in aromatic component, structure and freshness. The Falanghina I.G.P. is an easy-to-drink wine that matches all the dishes of the Italian cuisine such as seafood, vegetables and white meats, also great as an aperitivo. The main characteristic is the clear acidity and minerality that makes it fresh on the palate and then leaves an excellent aftertaste of white fruits.

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

Number of the bottles produced: 100000

Average age of the vines: 15 years

Stumps for hectare: 2200

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: Late October

Vinification: In steel tanks at controlled temperatures with selected yeasts

Refinement: In steel up from 3 to 8 months

Colour: Deep Straw

Fragrance: Intense, Complex, with light scents of Flowers and white Fruits

Taste: Fresh, Dry, with outstanding Minerality

CHARACTERISTICS

Alcohol: 12,%

Acidity: 5,5 g/L Ph 3,40

Sugars: 2,00 g/L

Net dry extract: 22 g/L

Service temperature: 8/10°C

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



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