

PORTOMOLA

GALLUCCIO BIANCO D.O.C

character

Lively

The winery's oldest white wine. For more than 10 years we have been astonished by the adaptation of a Falanghina Beneventana to our lands. From the soft pressing of the grapes to the vinification process in steel at controlled temperature, all the operations in the winery are targeted to preserve the characteristics of this wine. A bit shy to the nose, it strikes with its sapidity, a factor closely related to the characteristics of the soil. The Galluccio Bianco D.O.C is a traditional wine that extensively represents the land of origin, perfectly pairing all the dishes of Mediterranean cuisine.

Name of the product: Galluccio Bianco D.O.C
Vine variety: Falanghina
Packaging: 750 ml
Production area: Galluccio (CE), on the slopes of the Roccamonfina volcano
Denomination: Galluccio Bianco D.O.C
Nature of the ground: Volcanic with good concentration of minerals and microelements

Number of the bottles produced: 30000
Average age of the vines: 20 years
Stumps for hectare: 2200
Age of the vine: 1995
Vine training system: Guyot
Production for hectare: 100 ql/ha
Harvest: By hand in boxes of 15 kg
Grape harvest: End of October
Vinification: In steel tanks at controlled temperature with selected yeasts
Refinement: On its lees in steel for 3 months, minimum 2 months in the bottle
Colour: Fresh straw yellow
Fragrance: Intense and complex with scents of white Fruit and Flowers
Taste: Sapid with outstanding Minerality

CHARACTERISTICS

Alcohol: 13%
Acidity: 5,93 g/L Ph 3,42
Sugars: 3,2 g/L
Net dry extract: 24 g/L
Service temperature: 10/12°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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