

PORTOMOLA

GALLUCCIO ROSSO D.O.P

This harmonious wine arises from the grapes we harvest in our vineyards along the slopes of the Roccamonfina Volcano. The careful selection of bunches, accompanied by low temperature fermentation and refinement in steel tanks for a medium-long period of time, allow this wine to preserve varietal characteristics of the vineyards. This fresh and fruity Aglianico can be paired to all the dishes of Italian cuisine such as Bolognese, Cured Meat, mid-seasoned cheese.

- Name of the product:** Galluccio Rosso D.O.P
Vine variety: Aglianico
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
Stumps for hectare: 2200/3500
Age of the vine: 1995
Vine training system: Guyot/Cordone speronato
Production for hectare: 85 ql/ha
Harvest: By hand in boxes of 15 kg
Grape harvest: Half of October
Vinification: In steel tanks at controlled temperature
Refinement: In still minimum 12 months
Colour: Medium Ruby with shades of purple
Fragrance: Scent of Spices and Fruit
Taste: Balanced, Warm

CHARACTERISTICS

- Alcohol:** 13%
Acidity: 5,6 g/L Ph 3,5
Sugars: 1 g/L
Net dry extract: 32 g/L
Service temperature: 16/18 °C
Food pairing recommendations: Charcuterie, ragù, red meat, mid-seasoned cheese.



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character

Intense