

PORTOMOLA

character
Classy

ACQUAMARA FALANGHINA ROCCAMONFINA I.G.P

From the blend of three selections Fiano, Greco and Falanghina, was born, in 2010, Acquamara, name derived from the ancient river course which passes through the vineyards. The best grapes which come from these vineyards are accurately selected and the must obtained is fermented in oak barrels of 500 l where it remains in refinement on the yeasts for more than six months; it completes its maturation for other five months. Its fermentation in wood and the long refinement on the yeasts confer to this wine an important structure without affecting the freshness and the typicalness of the above-mentioned triad. It is excellent with fish dishes, white meat, cheeses, it can be also drink as a meditation wine.

- Name of the product:** Acquamara
Vine variety: Falanghina Clone Beneventana 70%, Fiano 15%, Greco 15%
Packaging: 750 ml
Production area: Galluccio (CE), on the slope of the extinguished volcano of Roccamonfina
Denomination: Falanghina Roccamonfina I.G.P
Nature of the ground: Volcanic ground with a good concentration of mineral salts and micro elements
Number of the bottles produced: 3300
Average age of the vines: 15 years
Stumps for hectare: 2200/3500
Age of the vine: 2000
Vine training system: Guyot
Production for hectare: 80 q/l/ha
Harvest: By hand in boxes of 15 kg
Grape harvest: Half of October
Vinification: In steel barrels, at controlled temperature and after tapped in oak barrels
Refinement: In wooden dregs for 6 months, after in steel dregs and at least 5 months in the bottle
Colour: Golden-yellow
Fragrance: Intense, Spicy, Fine
Taste: Fresh, Armonic, Emphyreumatic due to the refinement in wood

CHARACTERISTICS

- Alcohol:** 13,5%
Acidity: 6,5 g/L Ph 3,4
Sugars: 5 g/L
Net dry extract: 24 g/L
Service temperature: 12/14°C
Food pairing recommendations: Wine adapt to every plates, first courses, soups, fish, fresh plates, buffalo milk mozzarella and seasoned cheeses.



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