

PORTO DI MOLA

COLLE LEPRE FIANO ROCCAMONFINA I.G.P

After a patient experimentation in the vineyard, Colle Lepre completed in 2011 the variety of Porto di Mola. This "Fiano" confirms the family Esposito's attachment to the traditional Campanian grapes varieties and how the vocation of our land provides products of high-quality. In this wine we find the maximum expression of varieties combined with a strong freshness and minerality, result of a focused equilibrium between plant, plot and competence in the cellar.

Name of the product: Colle Lepre
Vine variety: Fiano
Packaging: 750 ml
Production area: Galluccio (CE), on the slope of the extinguished volcano of Roccamonfina
Denomination: Fiano 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: 6000
Average age of the vines: 10 years
Stumps for hectare: 3600
Age of the vine: 2008
Vine training system: Guyot
Production for hectare: 90 qL/ha
Harvest: By hand in boxes of 15 kg
Grape harvest: Half of October
Vinification: In steel vats at controlled temperature, after a brief permanence on the rinds in a reduced space
Refinement: In steel dregs for 8 months, at least 4 months in the bottle
Colour: Fresh straw-yellow
Fragrance: Agreeable, Fruity, Herbaceous
Taste: Savory, Harmonious, Deep, with an excellent and strong Minerality

CHARACTERISTICS

Alcohol: 13,5%
Acidity: 6,08 g/L Ph 3,50
Sugars: 4 g/L
Net dry extract: 23 g/L
Service temperature: 10/12°C
Food pairing recommendations: Ideal for an aperitif, fish antipastos, with oysters, raw sea food, crustaceans and haute cuisine fish courses.



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THE CARD

Profound
character