

PORTO DI MOLA

CONTRA DEL DUCA GALLUCCIO ROSSO D.O.P RISERVA

During the years we have been able to identify our best bitter Aglianico vineyard. The selection of its best grapes, left on the plant until the optimal maturation, gives life to our reserve Contra del Duca. The vinification is made in steel tanks with native yeasts at controlled temperature and a part, in fermentation, is stapled and put in oak barrels of 500l. After about 12 months, the wines, deriving from fermentation in wood and in steel come back together in oak barrels of 1000 l, where they continue their refinement for other 12 months. The bottling, 30 months after the harvest, takes place without the previous filtration and it is in the bottle that Contra del Duca continues its evolution. With an enduring and austere character, this wine makes us proud and, every sip, repay us of the labors done to produce it. Excellent as meditation wine, but also to accompany strong dishes of our cooking, such as game, stews and meat in general.

Name of the product: Contra del Duca

Vine variety: Aglianico

Packaging: 750 ml

Production area: Galluccio (CE), on the slope of the extinguished volcano of Roccamonfina

Denomination: Galluccio Rosso D.O.P Reserve

Nature of the ground: Volcanic ground with a good concentration of mineral salts and micro elements

Number of the bottles

produced: 2000

Average age of the vines: 20 years

Stumps for hectare: 2200/4000

Age of the vine: 1995

Vine training system: Guyot

Production for hectare: 60 qL/ha

Harvest: By hand in boxes of 15 kg

Grape harvest: Half of October

Vinification: In steel at temperature controlled with native yeasts

Refinement: In tonneaux of 500 l for 12 months and barrels of 1000 and 2000 l for other 12 months, minimum 10 months in bottle

Colour: Ruby-red

Fragrance: Ample, Complex, with Intense Aromas

Taste: Dry, Armonious, Spicy with herbaceous notes

CHARACTERISTICS

Alcohol: 13%

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

Sugars: 2 g/L

Net dry extract: 33 g/L

Service temperature: 18/20°C

Food pairing recommendations: First courses with rich sauce, roasts, braised meat, semihard cheeses.



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