

PORTOMOLA

GRABEN PIEDIROSSO CAMPANIA I.G.P

A simple red wine born from 100% Piedi Rosso grapes along the slopes of the Roccamonfina volcano. The low temperature fermentation and the aging in steel for a quite long period, let the wine keep the main properties of the vineyard. With its fresh and fruity taste, the Piedi Rosso wine perfectly matches with all dishes of Italian cuisine: meat, legumes and vegetables. To be served at 14-16 C.

- Name of the product:** Graben
Vine variety: Piedirosso
Packaging: 750 ml
Production area: Galluccio (CE), on the slope of the extinguished volcano of Roccamonfina
Denomination: Piedirosso I.G.P Campania
Nature of the ground: Volcanic soil with a good concentration of mineral salts and micro elements
- Number of the bottles produced:** 500
Average age of the vines: 15 years
Stumps for hectare: 2200
Age of the vine: 2000
Vine training system: Double Guyot
Production for hectare: 80 qL/ha
Harvest: By hand in boxes of 15 kg
Grape harvest: Half of October
Vinification: In steel at temperature controlled
Refinement: In steel for 4 months
Colour: Red
Fragrance: Fresh red fruit
Taste: Refined and very balanced

CHARACTERISTICS

- Alcohol:** 12%
Acidity: 5,80 g/L Ph 3,45
Sugars: 1 g/L
Net dry extract: 32 g/L
Service temperature: 14/16 °C
Food pairing recommendations: All Italian dishes, red meats, legumes and vegetables.



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character

Fascinating