

PORTOMOLA

MONTE CAMINO GRECO ROCCAMONFINA I.G.P

It is only due to our passion that we have been able to pull out the best characteristics of this ancient vine variety. On our hills of volcanic origin the Greco stands out for its interesting structure, it is fresh and sapid, balanced and persistent. Particularly suitable for fish, shellfish barbecues and Sushi.

- Name of the product:** Monte Camino
Vine variety: Greco
Packaging: 750 ml
Production area: Galluccio (CE), on the slopes of the Roccamonfina volcano
Denomination: Greco Roccamonfina I.G.P
Nature of the ground: Volcanic with good concentration of minerals and microelements
Number of the bottles produced: 6000
Average age of the vines: 15 years
Stumps for hectare: 220
Age of the vine: 2000
Vine training system: Guyot/Cordone speronato
Production for hectare: 90 ql/ha
Harvest: By hand in boxes of 15 kg
Grape harvest: Late September
Vinification: In steel at controlled temperature after a short stay with its skin
Refinement: On its lees in steel for 8 months, minimum 4 months in bottles
Colour: Medium Straw
Fragrance: Elegant, Complex, Fruity
Taste: Fresh, Balanced, Sapid, Persistent

CHARACTERISTICS

- Alcohol:** 13 %
Acidity: 6 g/L Ph 3,40
Sugars: 4 g/L
Net dry extract: 22 g/L
Service temperature: 10/12 °C
Food pairing recommendations: Ideal with first plates, grilled fish dishes, grilled shellfish, buffalo mozzarella, cold dishes, white meat.



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THE CARD

Determined
character