

PORTOMOLA

VINO SPUMANTE BRUT

The Aglianico grape is vinified in white, with fermentation at controlled temperature and then become sparkling with the Martinotti - Charmat method. This is how our Spumante is made and, from the very first moment, it spreads freshness qualities, animated by an excellent perlage that emits large fruity notes and an aroma of crust of fresh bread. It has an inviting and elegant flavour and it can be optimally used during an aperitif, nevertheless it is an all-meal spumante, specially with fish plates.

Name of the product: Vino Spumante Brut

Vine variety: Aglianico

Packaging: 750 ml

Production area: Galluccio (CE), on the slopes of Roccamonfina Volcano

Nature of the ground: Volcanic with an outstanding concentration of minerals and microelements

Number of the bottles

produced: 10000

Average age of the vines: 15 years

Stumps for hectare: 2200/3500

Age of the vine: 2000

Vine training system: Guyot

Production for hectare: 100 - 120 qL/ha

Harvest: By hand in boxes of 15kg

Grape harvest: Beginning of September

Vinification: In White, with fermentation at controlled temperature

Refinement: In the bottle for 3 months

Colour: Pale Straw

Fragrance: Fruity and Balanced

Taste: Armonic and Elegant

CHARACTERISTICS

Alcohol: 11,5%

Acidity: 7 g/L Ph 3,5

Sugars: 15 g/L

Net dry extract: 32,30 g/L

Service temperature: 6/8 °C

Food pairing recommendations: A classic for an aperitif, it pairs perfectly also during a seafood based meal.



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