

# TENUTA DEL PORTALE (CA.VI.DA)

(POTENZA, BASILICATA, ITALY)

www.tenutadelportale.it

TENUTA DEL PORTALE



Tenuta del Portale, located in the heart of the production area of the Aglianico del Vulture, it was born in the 1990 thanks to the passion of the D'Angelo family whose commitment, since the beginning of '900, has always been to capture the character of the grapes and the zone superbly in the bottle. The peculiar pedoclimatic conditions of this area (a soil of volcanic origin) the position of the vineyards, the harsh winters and the warm summers, with a considerable temperature range between day and night, are the reasons for the body, the complexity, the strength and the remarkable intensity of the scent of this wine. Actually, the winery is managed by the siblings Rocco and Erminia D'Angelo and has around 20 Ha of winery-owned vineyard with a production of around 200.000 bottles yearly.

## Le Vigne A Capanno 2016

CSPC# 770802

750mlx12

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: g/l
<b>Grape Variety</b>	100% Aglianico		
<b>Vintage</b>	2016 has been a tricky year for some producers in the Vulture. The rains have divided the region into those who picked early and those who waited. Aglianico 2016 should well be a good vintage. The crop is lower but what we have is very good quality fruit. In five years, the wines should still feel very young, not only because the Aglianico del Vulture is a very long living wine but also because 2016 is showing the signs of providing well-structured wines. I'm sure it will be very satisfying to open these wines in five, even 10 years' time.		
<b>Vineyards</b>	Exposure east-South-east, 500m over sea level. The soil is volcanic. Aglianico, though lesser known than other Italian grape varieties, is one of the regional grapes of southern Italy. You find it in Campania and on the hillsides of Basilicata, especially around Monte Vulture, a now-extinct volcano. Use the "shed" training system. The name given to this wine is reminiscent of the typical breeding system of 'Aglianico: the shed consists of four rods that support the screw mo' di capanna.		
<b>Harvest</b>	Manual harvest during the 2 <sup>nd</sup> -3 <sup>rd</sup> week of October each year. Average yield 40 hectoliters/hectare		
<b>Vinification/ Maturation</b>	Maceration for 10-12 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in 225 litre Slovenian oak barrels for at least 18 months.		
<b>Tasting Notes</b>	This Aglianico del Vulture le Vigne a Capanno is a very full-bodied wine. It's quite rich, and it's reliably smoky – one of the distinctive characteristics of Aglianico. Intense ruby red in colour with garnet hues. Intense aromas of fresh berries, with a full-bodied velvety finish.		
<b>Serve with</b>	Dry-aged Angus beef rib-eye. Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego, Spain.		
<b>Production</b>	500 cases		
<b>Scores/Awards</b>	<b>89 points</b> - Danielle Callegari, Wine Enthusiast - December 2022		
<b>Reviews</b>	<i>"Violets, old leather, tobacco and tomato leaf all come through on the nose of this Aglianico, before the palate brings dark cherries and plums and a touch of licorice. With tannins that are still steely and intensely chalky, this is a wine that needs food and time, but that will deliver with both. Danielle Callegari"</i> - DC, Wine Enthusiast		

