

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.

Starsa Aglianico – IGT Basilicata 2020

CSPC# 770803

750mlx12

13% alc./vol.

Grape Variety

100% Aglianico

Vintage

This region saw nice weather with contained temperatures and good diurnal temperature swings. Rainfall was always heavy, but sporadic throughout the season, allowing for accurate water absorption. There was some hail in lower Vulture that did cause some damage. This was however an isolated event, as production was not drastically affected, and the vines continued to develop properly. Quality is expected to be extremely high, but quantities will be lower.

Basilicata started harvest later than other regions. The white grapes were picked only a few weeks ago while the Aglianico grapes were picked at the end of the month.

As for Aglianico, what we can say is that this will probably be an excellent vintage. We are about 20 days to harvest and to date, the grapes are exceptional. We really expect good results. A strong, robust wine suitable to long aging, just as a great Aglianico wants.

Vineyards

Exposure east-South-east, 500m over sea level. The soil is volcanic.

Vine training system is Guyot.

Harvest

Manual harvest during the 2nd-3rd week of October each year.

Average yield 80 hectolitres/hectare

Vinification/

Maturation

Maceration for 4-5 days.

After the initial pressing of operations following the maceration process lasts from four to five days. After a period of fermentation, racking and malolactic fermentation, the wine is kept in oak barrels for a very limited period in order to preserve the fragrance and aroma of the grape.

Tasting Notes

Ruby red in colour. Intense fruit aromas, with a soft, clean fruit finish.

Serve with

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 from Spain.

Production

1,500 cases annually.

Cellaring

Drink now - 2027

Scores/Awards

88 points - Danielle Callegari, Wine Enthusiast - December 2022

Reviews

"This Aglianico has a quiet nose of cranberry, pomegranate and soil with some briny, umami notes of seaweed. Red fruit stays present on the palate, with some hibiscus tea, mushroom, and underbrush. Tannins are still unrelenting and need time, but Aglianico was built for that."

- DC, Wine Enthusiast

