

# TENUTA DEL PORTALE (CA.VI.DA)

(POTENZA, BASILICATA, ITALY)

[www.tenutadelportale.it](http://www.tenutadelportale.it)

## TENUTA DEL PORTALE



Tenuta del Portale, located in the hearth 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.

---

## Palmenti (formerly Riserva) Aglianico 2015

CSPC# 770621

750mlx12

13.5% alc./vol.

### Grape Variety

100% Aglianico

### Vintage

As it was almost everywhere else in Italy, the 2015 growing season was a hot one in Basilicata, but "hot" is a very relative term when applied to the Vulture, where average daily temperatures are much lower than those recorded in parts of Sicily or Tuscany, for example. 2015 started with a mild spring and excellent conditions for the development of the vines. So rather than extreme heat, 2015 in the Vulture was more affected by unstable, rapidly changing weather patterns. A warm and dry summer followed by settled weather in autumn led to a good harvest.

### Vineyards

Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.

### Harvest

Manual harvest in the 2<sup>nd</sup>-3<sup>rd</sup> week of October each year. Average yield 70 hectolitres/hectare

### Vinification/

### Maturation

Maceration for 8-10 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in Slovenian oak barrels for at least 24 months. The regulations production provides for the reserve, of which five years of aging two in barrel before being marketed.

### Tasting Notes

Dark blackish purple red in color with a clear watery rim. Deep and lively nose of sweet purple fruits, phenol, wild herbs nicely integrated with minerals with a degree of alcoholic spiciness. The palate is medium full-bodied, tannic, dry, mineral inflected, lithe yet noticeably grippy texture. This lovely Italian red has notes of sweet red and dark fruits in the order of raspberries, red cherries, plums, and thick black grape skins, nicely mixed in with wildflowers and herbs, forest thickets, tobacco, with loads of loamy earth, minerals, a faint yet refreshing flash of wood towards the backend that eventually gives way to a lovely and long finish featuring fresh but tannic black grape skins. This is definitely a big, bold tannic wine that is brimming with personality, charm and elegance.

### Serve with

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 from Spain.

### Cellaring

Drink now – 2028 or cellar for up to 20 years.

### Reviews

*"Perfumed aromas and flavors of licorice, sweet black fruits and minerals are balanced by a beautiful purity and earthy character. Aged 24 months in oak, this unique wine has been cellared at the winery by law for 3 years and is ready to drink."*

- Totalwine.com

