

TENUTA DEL PORTALE



PAST VINTAGES



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Starsa Aglianico – IGT Basilicata 2019

CSPC# 770803

750mlx12

13% alc./vol.

Grape Variety	100% Aglianico
Vintage	Basilicata saw very rainy weather in spring, which caused irregular budding. Flowering was also late and fruit set was imperfect. Finally, nice weather arrived in late June, which benefitted the growth cycle. There were plenty of storms in June and July and veraison began late. The long spring and early summer rains replenished water reserves and the vines were never stressed. There were excellent day/night temperature swings all through July which allowed for the perfect ripening. The grapes are in a word, beautiful. The early-ripening grapes were harvested late. The white grapes showed good sugar and acidity while the red grapes should have good, structured tannins. The grapes are perfectly healthy all over the region. Quantities are down about 10%.
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.
Harvest	Manual harvest during the 2 nd -3 rd 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 - 2026
Reviews	<i>"Great aromatic complexity, scents of violet and cherry mingle with the telltale Aglianico notes of road tar, tobacco leaves and coffee. Intense fruit concentration, spicy yet smooth. Pairs well with hearty foods such as stews, spicy sausages or game."</i> - Totalwine.com





PAST VINTAGES

Starsa Aglianico - Basilicata 2016

CSPC# 770803

750mlx12

14% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% Aglianico		
Vintage	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.		
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.		
Harvest	Manual harvest during the 2 nd -3 rd week of October each year. Average yield 80 hectolitres/hectare		
Vinification/	Maceration for 4-5 days.		
Maturation	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	Approx. 1,500 cases		
Cellaring	Drink now - 2023		





PAST VINTAGES

Starsa Aglianico - Basilicata 2015

CSPC# 770803

750mlx12

13% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% <i>Aglianico</i>		
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 during the 2 nd -3 rd week of October each year. Average yield 80 hectolitres/hectare		
Vinification/ Maturation	Maceration for 4-5 days. After 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		
Cellaring	Drink now - 2024		





PAST VINTAGES

Starsa Aglianico - Basilicata 2014

CSPC# 770803

750mlx12

13% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% Aglianico		
Vintage	A mild and rainy spring was followed by a summer that was not particularly hot and a harvesting period that was sunny and dry. This weather pattern certainly facilitated grape ripening and was also ideal in terms of plant health. Once again, the special temperature fluctuations on Mount Vulture ensured the aroma of these two typically northern grape varieties, whose unmistakable and unique character are expressed here in Basilicata.		
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.		
Harvest	Manual harvest during the 2 nd -3 rd week of October each year. Average yield 80 hectolitres/hectare		
Vinification/ Maturation	Maceration for 4-5 days. After 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		
Cellaring	Drink now - 2024		





PAST VINTAGES

Starsa Aglianico - Basilicata 2012

CSPC# 770803

750mlx12

13.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% Aglianico		
Vintage	The weather in Basilicata in 2012 was very dry in spring and extremely hot in summer, so the vines had no water for 3 months. However, the vineyards were able to survive the drought thanks to the water supply built up by the heavy snowfalls over the winter months. In addition to this, the altitude of the vineyards helped. Thanks to the shortage of rain and dry heat through to harvest, the grapes that arrived at the winery, were perfectly healthy. However, the bunches were small and as a result the amount per hectare harvested and the yield in terms of wine fell by about 25% on average.		
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.		
Harvest	Manual harvest during the 2 nd -3 rd week of October each year. Average yield 80 hectolitres/hectare		
Vinification/ Maturation	Maceration for 4-5 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in Slovenian oak barrels for a short period of time.		
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		
Cellaring	Drink now - 2024		
Scores/Awards	90 points - Alison Napjus, Wine Spectator - December 15, 2014		
Reviews	<i>"Leather and spice notes are layered with pure flavors of ripe and dried black cherry and black licorice in this fresh, elegant, medium-weight red. Fine-grained tannins show on the finish. Aglianico. Drink now through 2024. 1,500 cases made."</i> - AN, Wine Spectator		

