

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



Le Vigne A Capanno 2016

CSPC# 770802

750mlx12

13.5% 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. 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.		
Harvest	Manual harvest during the 2 nd -3 rd week of October each year. Average yield 40 hectoliters/hectare		
Vinification/ Maturation	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.		
Tasting Notes	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.		
Serve with	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.		
Production	500 cases		
Scores/Awards	89 points - Danielle Callegari, <i>Wine Enthusiast</i> - December 2022		
Reviews	<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, <i>Wine Enthusiast</i>		



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 2nd-3rd 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



Cellaring Drink now - 2026
