



POGGIO DI BORTOLONE

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Cerasuolo di Vittoria Classico DOCG



Nero d'Avola 60% Frappato 40%



The grapes are carefully selected prior to fermentation that is conducted throughout at a controlled temperature of 25°C for at least 10 days.



Following the pressing and the malolactic fermentation the aging process lasts 18 months in stainless steel vats.



Alcohol content: 13,5%



Serving temperature: 18°C

A wine made from Nero d'Avola and Frappato grapes, which produces a deeply intense and rich red colour. The nose is dominated by the flavour of cherries that is accompanied by notes of plums and ripe blackberries. It has a well balanced palate with strong tannins and it goes well with red meat and pasta dishes especially with strongly flavoured dishes such as the traditional pasta alla norma, made with aubergines and ricotta cheese.



FRAPPATO

Vittoria DOC



Frappato 100%



Fermentation takes place at 18-20° C over more than 18 days. This is followed by the malolactic fermentation stage.



The wine is left to age in stainless steel vats for a period of 3 months; after bottling, the wine is aged further for about 2 months.



Alcohol content: 12.5%



Serving temperature: 18-20°C over

A very light ruby red wine with intense aromas of small red berries; cherries, blueberries, raspberries and blackberries. It is lively and fresh to the palate yet, subtle ongoing flavours of red berries. The moderate tannins mean ideal with oily fish, such as pasta with sardines and fennel.



ADDAMANERA

Terre Siciliane IGT



Syrah 70% Cabernet sauvignon 30%



Fermentation takes place with the skins for 12 days at a controlled temperature at 25°C.



After racking, it follows the malolactic fermentation the ageing period lasts 12 months in stainless steel vats. After bottling the wine is aged for a further 4 months in bottle.



Alcohol content: 13,5%



Serving temperature: 15-17°C

This is a popular and sought-after blend of Syrah and Cabernet sauvignon, which creates a deep red and richly textured wine with purple hues and an intense fruity aroma with hints of green pepper which is typical of Cabernet plus a hint of black pepper from the Syrah. It is smooth to taste, full-bodied and rich without any sharpness and it lasts long on the tongue. It is recommended to accompany roast meat and matured cheeses.



PETITVERDÒ

Terre Siciliane IGT



Petit verdot 100%



De-stemming and pressing of the grapes is followed by fermentation with maceration at controlled temperature (22-24°C) for a period of 15 days.



After the malolactic fermentation stage the wine is left to age in stainless steel barrels for about 12 months.



Alcohol content: 14%



Serving temperature: 18-20°C

In 1996, and as a result of a government sponsored research experiment, the Estate planted Petit Verdot grapes, a variety best known for its blending qualities in the Bordeaux region of France. From the very beginning the vineyard proved capable of producing top quality grapes and an interesting wine, characterised by a deep and intense ruby red colour. The nose is dominated by fragrant herbal notes which, with age, provide hints of tobacco, coffee and leather. The wine releases powerful tannins and it goes well with soft cheeses and pork.



ROSACHIARA

Sicilia DOC



Frappato 50% Nero d'Avola 50%



After pressing, the skins are left in the juice for about 10 hours at a temperature of less than 8°C to develop the fragrances and attain the required colour.



The skins are then separated out before the alcoholic fermentation begins at 18°C for a period of 15-20 days. The wine is then left to age in stainless steel barrels for 4 months.



Alcohol content: 12,5%



Serving temperature: 10°C

Rosachiara is made by a subtle blend of two well known indigenous Sicilian grape varieties: Nero d'Avola and Frappato; this combination produces a vibrant coloured rosé imbued with fresh floral notes coupled with the mellow flavours of strawberries and peaches. The result is a characterful rosé with a crisp dry finish. The perfect balance of the tannins and acidity make this an ideal accompaniment for pasta with vongole, raw fish and sushi.



CHENIN VERMENTINO

Terre Siciliane IGT



Chenin blanc 50% Vermentino 50%



The free-run must is obtained from the whole pressed grapes which is fermented at low temperature for 25 days, to enhance the fruity notes.



The alcoholic fermentation is followed by a 4 month aging period in stainless steel barrel.



Alcohol content 13%



Serving temperature: 6-8°C

The blend of Chenin blanc and Vermentino was born from the desire to introduce two grape into the winery that have great ability to resist the hot Mediterranean climate and at the same time produce wines with great personality. Jellow in colour staw yellow, with green reflections, the nose has a complex bouquet of tropical fruit with notes of Banana and pinaple. In the mouth it is fresh and livery with a long persistence, never sharp.



CONTESSA COSTANZA

Cerasuolo di Vittoria Classico DCG



Nero d'Avola 50% Frappato 50%



The grapes are carefully selected prior to fermentation which takes place at a controlled temperature of 25°C for at least 10 days. After the pressing and the malolactic fermentation the wine is allowed to age for a period of 18 months in stainless steel vats.



After the pressing and the malolactic fermentation the wine is allowed to age for a period of 18 months in stainless steel vats.



Alcohol content: 13,5%



Serving temperature: 18°C

his is a fresh and highly appealing classic Cerasuolo wine produced from a 50/50 blend of Nero d'Avola and Frappato. It is a wine that is bright in colour packed with heady aromas of blueberry, redcurrant and cherry. The rich avour combines with a fresh acidity to provide a wine that has a good structure and a lingering fruity nish. It is ideal as an accompaniment to risotto and red meat.



PARA PARA

Cerasuolo di Vittoria Classico DOCG



Nero d'Avola 60% Frappato 40%



Fermentation in stainless steel at about 24-25°C, accompanied by continuous agitation. The maceration lasts about 15 days.



The malolactic fermentation is carried out in stainless steel vats, where the wine remains for 18 months, followed by a further 9 months aging in 500 litre French oak casks. The wine is then ready to drink after a further 6 months after bottling.



Alcohol content: 14%



Serving temperature: 18-20°C

Cerasuolo di Vittoria Classico is obtained from a balanced blend of Nero d'Avola to provide structure and Frappato to add colourful notes and strong and rounded flavours. The nose is intense unobtrusive and elegant yet. Unmistakable red berryflavours accompanied by soft, warm spices typical of this grape's soft notes, which give off aromas that are long-lasting and develop into new sensations. The wine has strong flavours with mild and delicate tannins and so it goes well with cheese and game; for those with a discerning palate it is perfect with a fresh tuna steak on a bed of onions cooked in a Para Para reduction.



PIGI

Sicilia DOC



Syrah 60% Cabernet sauvignon 40%



The must including the skins has a long maceration period lasting about 15 days in order to extract the maximum possible benefit. This is followed by the pressing which is carried out as gently as possible. Thereafter the first aging process takes place in stainless steel vats for 18 months, followed by a period of about 9 months in 500 litre French oak barrels.



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Alcohol content: 14%



Serving temperature: 18-20°C

Rich ruby red in colour with light garnet hues, this full-bodied wine which is high in alcohol content through its glycerol component produces aromas, which have a powerful impact on the nose. These combine a wide and complex mix of fruits and spices with a slight hint of currants and a more prominent presence of ripe blackberries, toasted notes and vanilla. On the tongue it displays dry, warm, well-balanced, rounded and long-lasting flavours. The best combination is with cheese and braised meat.



POGGIO DI BORTOLONE

Extra Virgin Olive Oil



Tonda Iblea 50% Nocellara Messinese 30%
Nocellara Etna 20%



Extraction: Two-Stages continuous cycle, cold extraction method carried out within 8 hours of picking to preserve maximum benefit from the natural qualities of taste, colour, smell and feel of the olives.



Soil: Clay, slightly sandy, red-yellow south-west facing.
Plants and Pruning: Older trees pruned in the shape of a Globe and newer trees are pruned in the shape of a 'Y'.



Bottle size: 500 ml

The Extra Virgin Olive Oil produced by Poggio di Bortolone comes from more than 4,000 carefully selected olive trees comprising three varieties: Tonda Iblea, Nocellara Messinese and Nocellara Etna. Fresh and healthy olives, which are hand-picked at the precise moment of ripeness and then cold pressed.

The richness of the olive oil is complemented by the perfect balance of its fruitiness and its aroma that is reminiscent of tomato leaves so typical of the Tonda Iblea and Nocellara varieties. It's a true balance of bitterness and spiciness, which makes it especially suitable for dipping and drinking raw and for enhancing the taste of food by adding it to salads, soups, fresh fish and meat.



PACKAGING

Idee Regalo





POGGIO DI BORTOLONE

Via Bortolone, 19 Località Roccazzo
97010 - Chiamonte Gulfi - (RG) ITALIA
Tel. e fax +39 0932 92 11 61
mobile +39 349 34 24 507
www.poggiodibortolone.it
info@poggiodibortolone.it