



KERMIT LYNCH WINE MERCHANT

PORTELLI

Country: **Italy**

Region: **Sicily**

Appellation(s): **Vittoria Frappato, Vittoria Calabrese, Cerasuolo di Vittoria**

Producer: **Salvatore and Alessandro Portelli**

Founded: **1863**

Annual Production: **2400 cases**

Farming: **Organic (certified since 2014)**

Website: **www.portelliwine.it**



In the southeastern corner of Sicily, west of Modica and Ragusa, the town of Vittoria is the home of Sicily's sole DOCG (Italy's strictest form of wine certification), known as Cerasuolo di Vittoria. Cerasuolo is an enlightened blend of Frappato and Nero d'Avola, and the two grapes when blended create a harmonious symphony of flavor and texture. Well-made Cerasuolo has a medium-bodied, sensual, seductive personality, and the Portelli family has mastered this fine example of southern Sicilian charm.

Alessandro is the fifth generation of the Portelli family to tend their land, and currently works with his father Salvatore. The estate was founded in 1863 by Basilio Portelli who was succeeded by his son, grandson, great-grandson, and great-great grandson to arrive at present day. The family grew their own grapes, vinified their own wine, and sold it in bottle, long before most others in the area. Their original winery was in use from 1863 to 1959, and their initial export markets were England, Malta, and Germany. The Portellis were among the first growers in the Vittoria area and welcomed many others over the years.

The Portellis have mastered the maceration and extraction to get the most out of their grapes—their wines are loaded with charm and luscious fruit while possessing plenty of structure on the backend. They grow two varieties: Frappato and Nero d'Avola, the latter known locally as Calabrese. Calabrese shows much more elegance here in the soils of Vittoria than it does in other areas of Sicily, where it tends to earn its keep as a wine of brawn and power. The Portellis are crafting Calabrese with elegance and refinement, country charm wrapped in suede. Their Frappato, while the most fruit forward wine they make, is no simple quaffer!

The Portelli family's wines are fresh, vibrant, and joyful to drink, all while being faithful representatives of their native land.

Welcome to a new KLWM standard.



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PORTELLI (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Cerasuolo di Vittoria	70% Calabrese, 30% Frappato	Planted in 1997	Clay, Limestone	5.5 ha
Vittoria Frappato	Frappato	Planted in 1982	Clay	4 ha
Vittoria Calabrese	Calabrese	Planted in 1998	Clay	4.5 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Grapes sorted in the vineyard, harvested by hand
- Natural fermentation

Cerasuolo di Vittoria:

- Fermentation in stainless steel tank for 18 days
- Aged 18 months in stainless steel before bottling
- Aged on fine lees
- Bottled aged for 3 to 6 months
- Grapes sourced from the Cerasuolo di Vittoria Classico zone (which is distinguished from the lower classification of Cerasuolo di Vittoria)
- Cerasuolo di Vittoria must have 50% to 70% Calabrese and 30% to 50% Frappato

Vittoria Frappato:

- Fermentation in stainless steel tank for 16 days
- Aged 9 months in stainless steel before bottling
- Aged on fine lees
- Bottled aged for 3 to 6 months

Vittoria Calabrese:

- Fermentation in stainless steel tank for 18 days
- Malolactic fermentation in old oak barrel for 40 days
- Aged 9 months in stainless steel before bottling
- Bottled aged for 3 to 6 months