



POGGIO DI BORTOLONE

Cerasuolo di Vittoria Classico DOCG

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 that 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.

Grapes: Nero d'Avola 60% - Frappato 40%

Soil: Sandy, yellow-red, south facing.

Plants and Pruning: Frappato Guyot trained in the classical way; Nero d'Avola with spurred cordon. Planting density for both 6000 plants per hectare.

Average age of the vines: 15 years.

Harvest: Between the end of September and beginning of October, depending on the year.

Yield per hectare: Maintained around 6000 kg per hectare due to the type of pruning and the thinning of the bunches

Vinification: The grapes are carefully selected prior to fermentation which is conducted throughout at a controlled temperature of 25°C for at least 10 days. Following the pressing and the malolactic fermentation the ageing process lasts 24 months in stainless steel vats.

Alcohol content: 13.5%.

Bottle size: 750 ml, 1500 ml, 3000 ml.

Serving temperature: 18°C.

