

POGGIO di BORTOLONE



History

The “Poggio di Bortolone” estate has been part of the Cosenza family since the end of the 17th century, and has been handed down from father to son, to find today’s owners to be Ignazio Cosenza and his son Pierluigi. The estate is located in the municipality of the *Chiaromonte Gulfi*, in the province of *Ragusa* (south eastern Sicily), and finds itself in the midst of rolling hills that act as a transition between the *Monti Iblei* mountains and the plain of *Gela*. The estate extends itself over an area of 60 hectares, and is characterized by the presence of hills, valleys and torrents. The *Para Para* torrent runs across the estate in an east-west direction, and the *Mazzarronello* torrent delimits the northern confines of the property.



The terrain is mostly of a sandy nature, and many areas have been rendered flat by the creation of man-made terraces, whereas, the altitude varies between 200-270 meters above sea level. The climatic conditions are typical of the coastal areas of the Mediterranean Sea, with precipitations concentrated during the autumn/winter months, and hot and dry conditions during the spring/summer months. The estate distances approximately 20 kilometers from the sea, and this creates thermal excursions that are optimal for the production of wine and olive oil.

In the 1970s, today’s proprietor, Ignazio Cosenza, took control of the management of the company from his father Domenico, and gave it a new direction, by bottling the wines and extra virgin oil produced on the estate; products that sold in bulk to wholesalers before, thus giving birth

to the modern “Poggio di Bortolone.”

The name “Poggio di Bortolone,” comes from the Italian translation of the Sicilian “U PUOIU RII BURTULUNI,” which was the term used when referring to the main estate, which is set on top of a small hill (poggio).

The project reached its completion in 1984, when the first bottles of ‘Cerasuolo di Vittoria d.o.c.’ vintage 1982, with the historic “Poggio di Bortolone” label, began to be sold. Today, the label still represents “U PUOIU” (small hill), where the villa and cellar were built. Since then, innovation has never ceased, now that the son of Ignazio, Pierluigi is continuing along the same path undertaken by his father years ago, that has brought quality to the estate products.



Vineyards

The estates’ land plots are very particular, especially when referring to, in general, land used for vineyards in Italy. The soil is of a limy/sandy nature, of remote marine origin, and may be distinguished by a variety of colors tending from yellow-ochre to brown-red due to high contents of iron, and although the soil is very deep, it difficultly retains water, thus during the summer periods the vine suffers from lack of water, producing less grapes, but of greater quality. In fact, the production per hectare does not exceed 7000 kg of grapes, equal to 5200 kg of wine, and a little less than 7000 bottles per hectare.

The estate vineyards extend across an area of over 15 hectares, in part around the villa and cellar, part along the sloping hillside dorsals, and the rest along the bottom of the valleys created by the torrents on the property. Within one of these valleys, the Para Para vine, finds the ideal conditions to produce our excellent Cerasuolo di Vittoria d.o.c.

The varieties present on the estate include: Nero d’Avola, Frappato, Syrah, Cabernet-Sauvignon and Petit Verdot, and the estate still maintains a varietal, Grosso Nero, that today is close to extinction.

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Cellar

The estate cellar finds its place in the historic building that was constructed by the great grandfather of Ignazio Cosenza, back in the year 1878. Today, the cellar has been modernized and thus offers modern technology for the vinification and bottling procedures. All operations are done on the premises.

The process of vinification, for all wines produced on the estate, foresees a prolonged contact (7-10 days) of must in fermentation with the skins to favor the extraction of coloring substances and noble tannins. This procedure is then followed by racking, that is the separation of wine from the skins and seeds. The wine then rests for 2 years in stainless-steel vats, such as our “Pigi” and “Vigna Para Para”, and finally ready to be bottled.



Owner: Ignazio Cosenza and his son Pierluigi (oenologist)

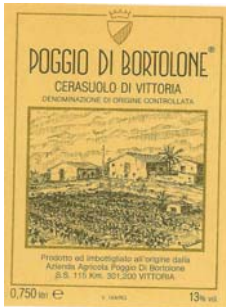
Azienda Agricola Poggio di Bortolone

Owner: Ignazio Cosenza
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POGGIO di BORTOLONE - wines



Cerasuolo di Vittoria d.o.c.

Dry, balanced, with tannins in perfect harmony, excellent finesse.

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

Color: Ruby red with granite reflections.

Bouquet: Delicate with hints of red fruit.

Alcohol content: 13% Vol.

Aging: 6 months in bottle.

Aging capacity: 4-5 years.

Serving temperature: 64.5-68F

Gastronomic's Combining: Combines well with roasts and small game.



Pigi - Sicilia i.g.t.

Dry, harmonic and velvety with a persistent aftertaste.

Varietals: Sirah 80% - Cabernet-sauvignon 20%

Color: Ruby red.

Bouquet: Characteristical with hints of vanilla.

Alcohol content: 14.5% Vol.

Aging: 6 months in barriques, 6 months in bottle.

Aging capacity: 6-7 years.

Serving temperature: 64.5-68F

Gastronomic's Combining: Combines well with red meat roasts, small game and seasonal cheeses.



Sirka - Sicilia i.g.t.

Dry, well balanced and harmonic with a persistent aftertaste.

Varietals: Sirah 80% - Cabernet-sauvignon 20%

Color: Ruby red, with tones of violet

Bouquet: Intensely fruity.

Alcohol content: 14.5% Vol.

Aging: One year in bottle.

Aging capacity: 5-6 years.

Serving temperature: 64.5-68F

Gastronomic's Combining: Excellent with roasts, grilled and braised meats, small game and pork.



Kiron - Sicilia i.g.t.

Warm, velvety, with a noticeable body and softness.

Varietals: Petit Verdot 100%

Color: Dark red with violet inflections.

Bouquet: Persistently wide with hints of forest fruits.

Alcohol content: 14.5% Vol.

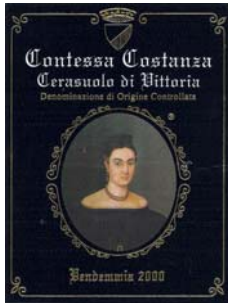
Aging: 12 months in bottle.

Aging capacity: 6-7 years.

Serving temperature: 64.5-68F

Gastronomic's Combining: A compliment for roasts and small game that are particularly valorized.

POGGIO di BORTOLONE - wines



Contessa Costanza - Cerasuolo di Vittoria d.o.c.

Varietals: Nero d'Avola 50% - Frappato 50%

Color: Ruby red with granate reflections.

Bouquet: Delicate with hints of red fruit.

Alcohol content: 13% Vol.

Aging: 6 months in bottle.

Aging capacity: 4-5 years.

Serving temperature: 64.5-68F

Gastronomic's Combining: Combines well with roasts and small game.