

# Poggio di Bortolone



POGGIO DI BORTOLONE®

## Frappato

Current Vintages:  
2016



### Tasting Notes:

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 flavors of red berries.

### Food Pairing:

The moderate tannins mean ideal with oily fish, such as pasta with sardines and fennel.

### Region

Sicilia

### Appellation

Vittoria DOC

### Varietal(s)

100% Frappato

### Fermentation

18 day+ fermentation

### Aging

3 months malolactic, 2 months in bottle

### Training System

Guyot

### Soil

Sandy, red, rich in texture



**Ionia Atlantic Imports, LLC**  
8216 Brentwood Industrial Drive  
St. Louis, Missouri 63144  
Tel: 314-865-4925  
Web: [ioniawines.com](http://ioniawines.com)  
Email: [info@ionia-atlantic.com](mailto:info@ionia-atlantic.com)

# Poggio di Bortolone



POGGIO DI BORTOLONE®

## “Contessa Costanza”

Current Vintages:  
2016



### Tasting Notes:

This 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 color packed with heady aromas of blueberry, redcurrant and cherry. The rich flavor combines with a fresh acidity to provide a wine that has a good structure and a lingering fruity finish.

### Food Pairing:

It is ideal as an accompaniment to risotto and red meat.

### Region

Sicilia

### Appellation

Cerasuolo di Vittoria Classico DOC

### Varietal(s)

50% Frappato, 50% Nero d'Avola

### Fermentation

10 day fermentation

### Aging

18 months stainless steel

### Training System

Frappato (Guyot) Nero d'Avola (Spurred Cordon)

### Soil

Sandy



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# Poggio di Bortolone



POGGIO DI BORTOLONE®

## “Para Para”

Current Vintages:  
2014



### Tasting Notes:

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 yet unobtrusive and elegant. Unmistakable red berry flavours 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

### Food Pairing:

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.

### Region

Sicilia

### Appellation

Cerasuolo di Vittoria Classico DOC

### Varietal(s)

60% Frappato, 40% Nero d'Avola

### Fermentation

15 day fermentation

### Aging

18 months stainless steel, 9 months French oak casks, 6 months in bottle

### Training System

Guyot

### Soil

Stones and sediment rich



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# Poggio di Bortolone



POGGIO DI BORTOLONE®

## Cerasuolo di Vittoria DOCG

Current Vintages:  
2016



### Tasting Notes:

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.

### Food Pairing:

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.

### Region

Sicilia

### Appellation

Cerasuolo di Vittoria Classico DOCG

### Varietal(s)

60% Nero d'Avola, 40%Frappato

### Fermentation

At least 10 days

### Aging

18 months stainless steel

### Training System

Guyot (Frappato) Spurred Cordon (Nero d'Avola)

### Soil

Sandy, yellow-red, south facing



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