



# PORTOKALI

## Bianco IGP Puglia



Portokali is an orange wine that owns a unique intensity and personality. It was born from the desire to try a new interpretation of the Minutolo grape, to walk in still unexplored territory. The first idea was to start from the extraordinary quality of the grapes and touch them as little as possible. Few production steps to bring the raw soul of the Minutolo grape into the bottle. Aromas, acidity, and tannins come together in an incredible range of sensations that seem strange at first taste but then become wonderful sip after sip.

### HARVEST

Hand-picked grapes from the vineyard in the San Domenico district, where there are 15-year-old vines. Harvest in the middle of September.

### VINIFICATION

the grapes are pressed very softly within 4 hours of the harvest. The must with some grapes and stalks still whole is moved to a steel tank.

### ALCOHOLIC FERMENTATION

10-15 days

### MALOLACTIC FERMENTATION

No

### MACERATION

After fermentation, the wine continues its aging in contact with skins, seeds, and stalks for about 5-6 months.

### AGING

After maceration, the wine is separated from the solid parts and refines in the bottle for 12 months.

### SULFITES

~ 45 - 50 mg/L.

### AGING POTENTIAL

3 - 5 years

### Tasting Notes

Pale orange color with golden hues. The color is bright and deep. On the nose, green notes are immediately perceptible due to long maceration, to which are also added hints of citrus, grapefruit and cedar. On the background of grassy scents that recall the herbs of the Murgia. On the palate it is acidic and edgy. A wine that pushes on its tough parts, freshness and tannins make the palate rich in tactile sensations. A wine that does not want to be gentle, but a wine that shows its truest and raw character. Portokali is a journey to an unknown land, it takes moments to adapt but then you never want to go home.

### Food Pairing

An orange wine with a strong personality, on the nose and above all on the palate it is a wine that pushes a lot, showing its rawest side. Portokali was born from the desire to experiment, a free wine without conventional structures, a "fun" and at the same time unconventional wine. We would like to keep the same free, borderless approach to food pairing.

**Abbinamenti senza confini:** Burrata cheese with truffle / Tagliere with different cheeses, spiced cheeses, blue cheeses or aged cheeses / Tripe with tomato. Open a bottle during the aperitif, it will always be a good idea.

"A JOURNEY TO AN UNKNOWN LAND"