



Lucidity Wine Merchants

Porta del Vento
“Voria” Bianco Frizzante (Catarratto) PetNat NV



The Place: Camporeale, Sicily

Located 40 mins south-west of Palermo, Camporeale sits at above 600 meters above sea level on a sandstone ridge, overlooking an ample valley that ends on the northern coast of Sicily. Winemaking here dates back thousands of years, blessed by ideal weather conditions. The hot diurnal temperatures are well mitigated by the proximity to the Mediterranean Sea (less than 15 miles), and the Northern Mistral winds.

The Winery & Winemaker

Under the skilled craftsmanship of owner and winemaker Marco Sferlazzo, Porta del Vento has emerged as a beacon of excellence in Sicilian low-intervention winemaking. In 2005 Marco, formerly a pharmacist in Palermo, transitioned to grape-growing with a fervent dedication to high quality and organic/biodynamic farming. Disheartened by a farmer's decision to uproot aging Perricone and Catarratto vines, Marco intervened by acquiring his vineyards and converting them to organic and biodynamic practices. Nestled 2000 feet amidst the steep hills of Camporeale, a tiny village 25 miles south of Palermo, Porta del Vento commands a dramatic landscape characterized by Sicily's extreme natural elements. Its eighteen-hectare, 50 years old vineyards grow on sandy soils atop a yellow sandstone crust. Located just 15 miles from the Mediterranean Sea, these vineyards are exposed to relentless, cold northern winds (hence the name “the door of the wind”), which help mitigate the hot Sicilian days by bringing the temperatures down by nearly 20 degrees Celsius each night. Porta del Vento's grapes thrive amidst these challenging conditions, yielding delicious, vibrant wines that offer remarkable concentration, balanced acidity, crystal-clear varietal character and low alcohol. Crafted with 100% Certified Organic grapes and Biodynamic methods, Porta del Vento's wines epitomize non-interventionist winemaking based on native-yeasts fermentations and concrete vats, offering their unique provenance and emotive qualities without interferences. Unfiltered and expressive, they offer a true reflection of Sicily's breathtaking beauty and Marco's dedication.



Region: Sicily

Primary Appellation:

Farming Method(s): Biodynamic/Organic

Grape(s): Catarratto

Vineyard(s): Estate owned

Soil: : Sandstone, sandy soils marked by a silica-rich mineral content

Cellar: Manual harvest followed by crushing, pressing and spontaneous fermentation in stainless steel vats

Aging: Base wine aged in concrete vats

Alcohol: 12%

The Wine

100% organic and biodynamic Catarratto. After crushing and pressing, part of the must is set aside and refrigerated. The base wine is fermented in stainless steel with native yeasts. After 3 months of aging in concrete, the wine is bottled with the must and the wine referments spontaneously. Unfiltered and not disgorged, this is a light, fragrant and citrusy sparkler, loaded with yellow stone fruit, light floral notes and a touch of pineapple. Delicious with salads and light pastas or simply for a glass on the porch.