



BARBARESCO PORA



A wine conceived almost as a challenge, made from one of the most extensive, historic crus in the Barbaresco wine-growing area and one of the most long-lasting. Greeted with acclaim as soon as it was vinified separately for the first time in 2004.

VARIETAL: 100% Nebbiolo

COUNTRY: Italy

YEAR OF VINEYARD PLANTING: 1948

TYPE OF SOIL: Bluish clayey-limestone marl

EXPOSURE: South and West

CHARACTERISTICS: Color bright garnet red; nose intense and complex, with fruity overtones conjuring up plums and blackberries, and spicy hints of vanilla and roasted hazelnuts; taste full-bodied, soft and tannic; a big, yet very flavoursome wine.

PAIRING: A great match for braised and baked red meats and game, and mature cheeses. Does not fail to impress either with chocolate when mature.

SERVING: 18°C

STORING: Ready to drink 4 years after the vintage, but will withstand the test of time for up to 15-30 years. Cellaring recommended with the bottle lying down in the dark at a constant temperature.

Ca' del Baio

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