



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.

Denomination: Barbaresco DOCG

Cru: Pora

Location: village of Barbaresco

Grape-variety: 100% Nebbiolo

Planting of vineyards: 1980

Type of soil: bluish clayey-limestone marl

Position: facing south-west

Harvest: between the end of September and the beginning of October

Vinification and ageing: the destemmed grapes ferment on the skins in heat-controlled steel tanks for 7 to 15 days. The ageing then takes place in third-fill barriques for 36 months, followed by 10 months in the bottle before the wine is released onto the market a year later.

Tasting properties: colour 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.

Pairings: 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 temperature: 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.