

# MARCO PORELLO

## BAROLO

**GRAPE VARIETAL:** 100% NEBBIOLO

**COUNTRY:** ITALY

**REGION:** PIEDMONT

**APPELLATION:** BAROLO

**ABV:** 13%

**YIELD:** 7000 KG OF GRAPES

**TRAINING SYSTEM:** GUYOT WITH FRUIT BEARING CANES OF 8-10 BUDS

**HARVEST TIME:** HAND HARVESTED IN THE MIDDLE OF OCTOBER

**VINIFICATION:** CRUSHING WITH DE-STEMMING, ABOUT 40 DAYS

MACERATION SUBMERGED CAP TECHNIQUE. ALCOHOLIC FERMENTATION IN STEEL VATS.

**AGING:** ABOUT 24 MONTHS IN SLAVONIAN OAK BARRELS

**TYPE OF SOIL:** CLAY AND LIMESTONE

**FARMING PRACTICE:** SUSTAINABLE

**SERVE AT:** 16° - 18° C

**NOSE:** INTENSE, RICH WITH HINTS OF BLACK FRUIT, BLACKBERRY AND SPICES.

**TASTE:** INTENSE, DRY, FULL BODIED WITH CHARACTER WITH A LONG AND PERSISTENT FINISH.

**FOOD PAIRING:** HUNTING GAME, ROASTS, MATURE CHEESES.

