

MARCO PORELLO

BAROLO 2018

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.

