



MARCO PORELLO

AZIENDA AGRICOLA

Name: Nebbiolo d'Alba



Style: Full-Bodied Red Wine

Vineyard: Bastia, Tanone, Camestri

Location and Exposure: Vezza d'Alba, South West

Soil: Calcareous and Sandy

Variety: Nebbiolo

Training System: Guyot

Harvest: Hand-Harvested in the beginning of October

Vinification: 10-12 day maceration in Stainless Steel

Aging: Oak Botti

Color: Intense Ruby Red

Nose: Notes of cherry fruit and violet

Taste: Full-bodied and elegant, mirrors the aromas

Serve With: Second or Third meal course or red meat

Storage: Lay horizontal for up to 5 years