

THE WINES BARBARESCO D.O.C.G. RISERVA PORA 2017

Grape variety: 100% Nebbiolo

MGA: Pora

Vineyard size: 10.7 hectars (26.4 acres)

Vineyard exposure: south, south-west

Soil: calcareous limestone with sandy veins

Vinification: fermentation at 30°c (85°f), 28 days of skin contact time, malolactic completed

Ageing: in 25-50 hl oak barrels for at least 30 months

Bottling date: june 2021

Total production: 13,333 bottles

Vintage: medium body vintage with intense mineral and spicy aromas, balanced ripe tannins and elegant finish

Vineyard character: medium body, rich and broad fruit with earthy notes and early maturing tannins

Longevity: 20 years from the vintage

Vineyard owners: Dellaferrera, Manzone

Food matches: fresh egg-pasta dishes, risotto, white and red meat, game, venaison



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