

Barolo docg vigna S. Caterina

Guido Porro

Production area and commune: *Serralunga d'Alba- sub-region Cru Lazzarito*

Grapes: *100% Nebbiolo.*

Vineyard surface: *1 hectare*

Exposure: *south/south-west*

Altitude: *hilly region at 400 m a.s.l.*

Type of soil: *clay and limestone, heavy structure*

Average vine age: *30-35 years*

Yield per hectare: *7,000 kg/ha*

Vinification: *traditional method with long maceration: fermentation in contact with the skins for 15/20 days, without adding yeasts, in glass-lined concrete vats, with 3/4 daily pump-overs.*

Aging: *3 years in 15 to 25-hl Slavonian oak barrels*

Tasting notes: *Nose: fine and pleasant perfume, intense notes of rose and licorice. Color: intense garnet red.*

Palate: *balanced and harmonic, the robust presence of tannin makes the wine persistent and full-bodied.*

Body and extract *are two positive features of the wine produced with the grapes from Serralunga d'Alba.*

Best matches: *thanks to its structure and body it goes very well with meat and game dishes and ripe cheeses, with typical Piedmontese specialties as well as with many international dishes.*

Serving temperature: *18-19°C. Open the bottle a couple of hours*

before serving and pour the wine into a decanter.

Alcohol by vol.: 14.5%Vol

Total acidity: from 5.2 to 5.5 g/l

Bottle production: 3,500