## Guido Porro

Winemaker Guido Porro is the fourth generation of a family estate. The Porro family continues to work just as their predecessors did—the only major change over the last few decades has been the decision to bottle at the estate instead of selling the wine in demijohns or barrels.



The limestone-heavy soils of Serralunga d'Alba are known for providing the most long-lived and full-bodied Barolos. Porro's vineyards are located here in the Lazzarito, a gorgeous amphitheater that faces southsouthwest and offers the grapes full sun exposure and protection from the wind. The sub-zones of Lazzairasco and Santa Caterina are both monopoles and share the same soils. However, the monopoles have different expositions and elevations that provide distinct traits to each wine. Lazzairasco is a very hot site and home to Porro's oldest Nebbiolo, resulting in a more powerful, masculine wine. The cooler, breezier Santa Caterina brings out the delicacy and elegance of Nebbiolo. Even Porro's Barbera, a grape that is usually planted in lesser vineyards, enjoys a privileged place in Santa Caterina. Guido sticks to traditional methods in the vineyards and cellar, and he never gets in the way of the grapes' natural expression.



## Barolo DOCG Vigna Lazzairasco



Varietal/Blend: Nebbiolo Farming Practices: sustainable Elevation / Exposure: 300-350 / S-SE Soil: clay and limestone Harvest Technique: by hand Year Vines Were Planted: 40-45 years Yeast: ambient Fermentation: maceration in cement vats over 20-25 days with regular pumpovers Malolactic: in barrel Maturation: three years in 15 and 25 hL Slavonian oak botti Alcohol: 14.5% Fined: no Filtered: no Country: Italy **Region**: Piemonte Subregion: Barolo Vineyard: Lazzairasco (Lazzarito) Vineyard Size: 2 ha. **Production #s**: total production of 2,100-2,500 cases

## About Lazzariasco

The lower part of the Lazzarito, separated from the rest of the vineyard by a country road, is traditionally recognized as Lazzariasco. This small vineyard (less than 2 hectares) is situated between 300m and 350m.a.s.l. and produces great wines due to its exposition (south/southeast). Lazzariasco proves to be one of the best mesoclimates for growing Nebbiolo. Protected from the winds by the highest part of the hill, in the middle of a basin where in summer the weather is boiling hot, this cru concentrates all the characteristics of a great Barolo vineyard. Locals and winegrowers have long recognized Lazzariasco as exceptional, and that Porro's portion of the vineyards is the best of the best.