

Guido Porro

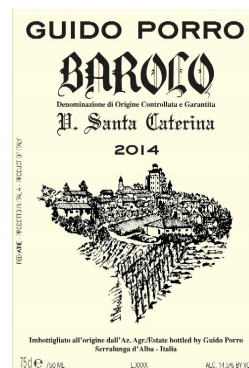
Winemaker Guido Porro is the fourth generation of a family estate. The Porro family continues to work just as their predecessors did—the only major change over the last few decades has been the decision to bottle at the estate instead of selling the wine in demijohns or barrels.



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 south-southwest 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 Santa Caterina



- Varietal/Blend:** Nebbiolo
Farming Practices: sustainable
Elevation / Exposure: 340-390 / SW
Soil: clay and limestone
Harvest Technique: by hand
Year Vines Were Planted: 30-35 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: Santa Caterina (Lazzarito)
Vineyard Size: 1 ha.
Production #s: total production of 2,100-2,500 cases

About Santa Caterina

There is a small area in the Lazzarito cru—towards the Serralunga side—called Santa Caterina. Only part of this vineyard, taking its name from the neighboring farm, is cultivated with Nebbiolo and faces south-west. The vines slope dramatically downward from the state road on healthy soils that tends to be richer than the soils that receive the most direct sunlight in the region. The value of this kind of vineyards is linked to the ability of the vines to produce excellent wines even during dry years. The small area is only 5 piedmontese “giornate” big (less than 2 hectares) and stands between 340 and 390 m.a.s.l.

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