

Guido Porro

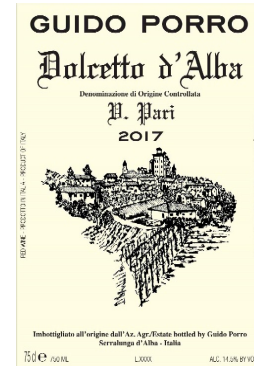
Winemaker Guido Porro is the fourth generation of a family estate. The Porro family continues to work just as their predecessors did—the only major change over the last few decades has been the decision to bottle at the estate instead of selling the wine in demijohns or barrels.



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.



Dolcetto d'Alba Vigna I Pari



- Varietal/Blend:** Dolcetto
- Farming Practices:** sustainable
- Soil:** clay and limestone
- Harvest Technique:** by hand
- Year Vines Were Planted:** mid-1980's
- Yeast:** ambient
- Fermentation:** maceration in cement vats over 7-12 days with regular pumpovers
- Malolactic:** in barrel
- Maturation:** 2 months in 15 and 25 hL Slavonian oak botti then 10-12 months in cement
- Alcohol:** 14%
- Fined:** no
- Filtered:** no
- Country:** Italy
- Region:** Piemonte
- Subregion:** Lazzarito
- Vineyard:** estate
- Vineyard Size:** 1 ha.
- Production #s:** total production of 2,100-2,500 cases

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