



PRODUCER PROFILE

Region: Piemonte

Winemaker: Gianni Testa

Total acreage of vine: 250 Acres

Winery Production: 500,000 bottles

Estate owned by: Co-operative with
52 members

PORA BARBARESCO RISERVA DOCG

WINE DESCRIPTION

This 21 acre single vineyard is close to the Tanaro river. The vines enjoy the heat of the morning sun in the summer which generates an intensely fertile soil. This microclimate produces a full Barbaresco with approachable tannins. Pora is best enjoyed in the first 20 years of aging.

TASTING NOTES

Ruby red color. Ripe, broad red fruit with an earthy character. Full-bodied and intense on the palate with rich tannins and a long finish

FOOD PAIRING

Pairs well with fresh egg pastas, risottos, white meats, red meats, venison and cheeses

VINEYARD & PRODUCTION INFO

Location:	Single vineyard Pora
Soil composition:	Calcareous limestone with sandy veins
Trellising:	Guyot
Elevation:	980 ft
Yield/Acre:	27 ql
Orientation:	South - Southwest
First vintage:	1967
Production:	17,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless Steel Tanks
Aging container:	Large Oak Casks
Length of aging:	36 Months
Bottle Aging:	8 Months prior to release

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	>1 g/l
Acidity:	5.79 g/l
Dry extract:	29.4 g/l

