

# PORA

## BARBARESCO RISERVA DOCG



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 10.5 ha  
**Green Status:** conventional  
**Soil composition:** clayey-calcareous with veins of sand  
**Training method:** Guyot  
**Elevation:** 656-918 ft a.s.l.  
**Vines/ha:** 3,000 vines/ha  
**Exposure:** South-West  
**Vines age:** 7-60 years  
**Harvest time:** beginning of October  
**First vintage:** 1967  
**Production:** 20,000 bottles



### WINEMAKING & AGING

**Varietal composition:** 100% Nebbiolo  
**Fermentation**  
**Container:** stainless steel tanks  
**Length:** 28 days on the skins  
**Temperature:** 86 °F  
**Malolactic fermentation:** yes  
**Aging**  
**Container:** large oak casks  
**Wood:** French oak  
**Length:** 30 months  
**In bottle:** 9 months



### TECHNICAL DATA

**Alcohol:** 14.5%  
**Residual sugar:** <1.0 g/l  
**Acidity:** 5.9 g/l  
**Dry extract:** 28 g/l



### FOOD PAIRINGS

Pasta and risotto, white and red meats, game.



### TASTING NOTE

Full-bodied and velvety wine with pleasant, open fruit and balsamic notes, moderately tannic.

### PRODUCER PROFILE

**Estate owned by:** cooperative  
**Winemaker:** Fabio Accomasso  
**Total land under vine:** 120 ha  
**Winery production:** 620,000 bts  
**Region:** Piedmont (Italy)

