

Porta Rossa

Barolo

DOCG

Barolo Porta Rossa is the interpretation of the long **winemaking tradition** of these hills. Its grapes come from **historical vineyards** located the districts of Serralunga and Perno (locality of Monforte). Bricco Ambrogio, a vineyard in Roddi, gives its name to the homonymous “cru” wine.





PRODUCTION AREA

Serralunga d'Alba, Perno (Monforte d'Alba)



ALC

13,5% Vol



BLEND

Nebbiolo, in its types: Lampia and Michet.



AGEING

Minimum of two years in Slavonian oak barrels.



TASTING NOTES

Brilliant ruby red colour tending to orange with age. Ethereal and complex aroma, rather fruity, evolving into spicy tones. Full and dry taste. Elegant and continuous in the mouth, with a strong and aristocratic personality.



FOOD PAIRING

It goes perfectly with roasted and braised meat. Also excellent with game.



SERVING TEMPERATURE

18°C



BOTTLE SIZE

0,75 L

