

Porta Rossa

Roero Arneis DOCG



- Grape varietal: 100% Arneis.
- Geographic area, soil and climate conditions: this wine is created with grapes grown in Roero Region. The loose Roero soil is composed by sands and marine fossils which provide rich aroma and elegance to the wine.
- Average altitude of the vineyards: 150 mt. above sea-level.
- Exposure: basically South-West very sunny all day.
- Yield: Regulations allow 10 tons per hectare but according to the principles of quality of the winery, our vintners obtain a lower yield that signifies better grapes in terms of sugar and extracts content and influences positively the resulting wine.
- Vinification process: Soft pressing and immediate separation of the husks from the must. Slow fermentation in temperature controlled (18/20°) vats using selected yeast.
- Organoleptic characteristics:
Light straw-yellow colour
Fresh and elegant bouquet with scents of herbs and pears
Finished alcohol: 12 % Volume
Total minimum acid: 5/1000
Dry extract: 15 gr. per litre
- Pairings: It is a good companion for cold meat and fish appetisers and is excellent with roasted, grilled or baked fish.
- Serving tips: Stem whose bowl narrows in the middle and enlarges towards the brim to immediately collect the aroma in all its variety. Serve at a temperature of 7/8° C.

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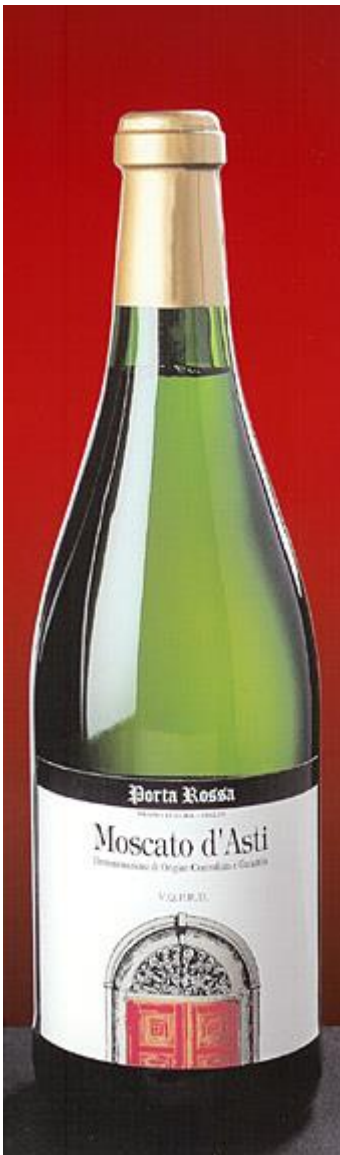
Langhe Favorita doc



- Grape varietal: 100% Favorita
- Geographic area, soil and climate conditions of the vineyards: Created with grapes grown in the hills of the Roero territory that extend towards the banks of the Tanaro river, the Favorita Porta Rossa exalts the characteristics of the climate and soil present in the vineyards. The soil is composed of sand and marine fossils. This wine has been quoted since 1676 in the Colombaro, a feudal estate in the district of Vezza the Roero Counts owned.
- Average altitude of the vineyards: 150 m. above sea-level.
- Exposure: Basically South-West and very sunny all day.
- Yield: Regulations allow 10 tons per hectare but according to the principles of quality of the winery, our vintners obtain a lower yield that signifies better grapes in terms of sugar and extracts content.
- Vinification process: Soft pressing and immediate separation of the husks from the must. Slow fermentation in temperature controlled (18/20°) vats using selected yeast.
- Organoleptic characteristics:
Light straw-yellow colour with greenish reflections
Fresh and elegant bouquet with scents of herbs
Dry and harmonious flavour made vivid by a slight fizzing note and an almond finish
Finished alcohol: 11.5 % Volume
Total minimum acid: 5/1000
Dry extract: 15 gr. per litre
- Pairings: It is a good companion for cold meat and fish appetisers but is basically a gentle drink for social occasions, tempering the harshness of the summer season.
- Serving tips: Stern whose bowl narrows in the middle and enlarges towards the brim to immediately capture all the aroma of the wine. Serve at a temperature of 7/8° C.

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Moscato d'Asti docg



- Grape varietal: 100% Muscatel
- Geographic area, soil and climate conditions: It is created from grapes grown in the hills of a territory that extends towards Canelli. Moscato d'Asti highlights moments of joy with its millenary history that goes back to Roman times.
- Average altitude of the vineyards: 160 mt. above sea-level.
- Exposure: basically South-West very sunny all day.
- Yield: Regulations allow 10 tons per hectare but according to the principles of quality of the winery, our vintners obtain a lower yield that signifies better grapes in terms of sugar and extracts content.
- Vinification process: Soft pressing of the grapes followed by interruption of the fermentation through refrigerating methods. This way the aroma and flavour of the fruit remain unaltered and, at the same time, the product stabilises.
- Organoleptic characteristics:
Light straw-yellow colour with sunny reflections
Fresh and fruity bouquet with scents of lime tree and acacia flowers
Persuasive flavour livened by the slight fizzing of the bubbles
Finished alcohol: from 4.5 to 6.5 % Volume
Total minimum acid: 5/1000
Dry extract: 15 gr. per litre
- Pairings: It is a good companion for parties, matching fruits and dry pastries.
- Serving tips: Goblet filled to the brim to make Moscato release all its aroma, whereas it tickles the nose with its inebriating bubbles. Serve at a temperature of 6/7° C.

Porta Rossa

Porta Rossa Spirits



Grappa has risen to the Olympus of refinement, due to the rediscovery of natural things in the latest years, determining its success. All the distilled spirits coming from over the Alps and from Overseas have legends, war stories, alchemists, princes, monks: they own courtly stories attesting their nobility.

Grappa, the only real national distilled spirit, on the contrary has poor origins in the countryside, it arises from the attempt of a farmer who, by boiling marc, tried to warm his heart and his body in the cold days and to bring a little joy in the sadder days.

The high level of quality of the Grappa presented by Porta Rossa arises from the accurate research which has renewed the methods without ignoring tradition, offering the demanding consumer refined bouquet and an always genuine and natural taste.

The fresh marc is immediately distilled following the slow and accurate methods which allow the extraction of characteristic aromas.

In this way essences are not added to recall the original fruit of the winegrape, but it's the marc itself, with its freshness to add in a natural way a remarkable olfactory and taste sensations.

Porta Rossa presents 6 mono-grapevine Grappa

Barolo Grappa: elevated for one year in Slavonia oak barrels, is presented with a warm and amberish colour, with an intense and articulated bouquet; neat, persuasive and harmonic in taste.

Diano Dolcetto Grappa: the grapevine manifests its lineage offering a slender, nervous and well structured spirit. Its perfume is clean with grass and flower notes, having a balanced and rigorous taste.

Arneis Grappa: floral, with a prevalence of canine rose, having almost feminine olfactive tones which often lead to the ethereal. It has a young taste and a pleasant character.

Gavi Grappa: rich fragrance, combines mixed floral tones to the more insistent perfumes of the grapevine from which it originates. It is soft in the mouth and leaves a persistent warm halo from the pleasant aroma of fresh fruit.

Moscato Grappa: its light straw-colour is due to its resting in small barrels for one/two months. Its bouquet clearly recalls the grapevine, with an extremely pleasant taste and persistent fragrance.

Brachetto Grappa: in its perfume, which continues in the taste, it presents a clear softness, elegance and great harmony.