

# Porta Rossa



- **Grignolino d'Asti doc**
- Grape varietal: 100% Grignolino
- Geographic area, soil and climate of the vineyards: This grape varietal thrives best in a land that is considered by many its homeland: the vineyards of Castagnole Monferrato, where the soil is chalky and rather loose.
- Average altitude of the vineyards: 200 m. above sea-level.
- Exposure: South-east.
- Yield: Regulations allow 8 tons per hectare. Nevertheless, our winery is in favour of a lower yield to allow the grapes more sugar content and extracts.
- Vinification process: Fermentation in contact with the grape skins in temperature-controlled vats using yeast and practising several repassings of the must over the grape dregs to obtain the wanted colour and substantial polyphenol.
- Organoleptic characteristics:  
Soft ruby red colour with soft, waxy reflections turning into orange with age  
Fresh aroma with scents of walnut leaves  
Dry and pleasant taste with almond finish.  
Finished alcohol: 12% Volume  
Total minimum acid: 5/1000  
Dry extract: 19 gr. per litre
- Pairings: It accompanies cold meat appetisers, broth and soup. Also good for white-meat dishes, fried snacks and fricassée.
- Serving tips: Half-fill (so there is room for the wine to free its aroma) a slender, inward-brimmed chalice with cool (cellar temperature).

# Porta Rossa



- **Dolcetto d'Alba doc**
- **Grape varietal:** Dolcetto
- **Geographic area, soil and climate conditions:** This "Dolcetto" is made from grapes from Madonna del Solaio's vineyards, in Montelupo. The high elevation of the ground, the climate and the white marl of the soil confer elegance and good structure to the wine.
- **Average altitude of the vineyards:** 400 m. above sea-level.
- **Exposure:** South-West, with lots of sunshine all day long.
- **Yield:** Regulations allow 9 tons per hectare. Nevertheless, according to the precepts 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:** Fermentation in contact with the grape skins in temperature-controlled vats using selected yeast and practising several repassings of the must over the grape dregs to add colour and obtain substantial polyphenol extraction.
- **Organoleptic characteristics:**  
Deep ruby red colour with purple hues  
Well defined fruity aroma -Well balanced, winey and full of character taste with an almond finish  
Finished alcohol: 12 % Volume  
Total minimum acid: 5/1000  
Dry extract: 22 gr. per litre
- **Pairings:** It accompanies most every meal but excels with liver, sausages, snails, soups and overcooked meats.
- **Serving tips:** Inward-brimmed stem chalice half filled to allow the wine to unfold all its aroma. Serve at room temperature (17/18° C)

# Porta Rossa



- **Diano d'Alba doc**
- **Grape varietal**: Dolcetto
- **Geographic area**, soil and climate conditions: This varietal called Dolcetto di Diano or simply "Diano" is made from grapes grown on the homonymous hill where the vineyards of our suppliers are cultivated. The soil is clayey and provides elegance, harmony, aroma and longevity to the wine.
- **Average altitude of the vineyards**: 300 m. above sea-level.
- **Exposure**: South-West.
- **Yield**: Regulations allow 80 tons per hectare. Nevertheless, according to the precepts of quality of the winery, our vintners obtain a lower yield that renders better grapes in terms of sugar and extracts content and influences positively the resulting wine.
- **Vinification process**: Fermentation in contact with the grape skins in temperature-controlled vats using selected yeast and practising several repassings of the must over the grape dregs to obtain the wanted colour and substantial polyphenol.
- **Organoleptic characteristics**:  
Garnet red colour with purple reflections  
Winey, fruity, complex and persistent aroma - Powerful and textural taste with a soft, long and generous body  
Finished alcohol: 12 % Volume  
Total minimum acid: 6/1000  
Dry extract: 22 gr. per litre
- **Pairings**: Even though it accompanies most every meal, it excels with pasta and rice, stewed meat, birds like pheasant and the like and marrowbone.
- **Serving tips**: Serving tips: half filled Inward-brimmed stem to allow the wine to unfold all its potential aroma. Serve at room temperature (17/18° C).

# Porta Rossa



- **Diano d'Alba Superiore doc "Sorì Piadvenza"**

In the Dolcetto territory outstands an elevation, a long mound that extends in the direction South-North overlooking Alba: this is the hill of the Dolcetto of Diano, the best of all the wines created from this grape varietal. Only the land in the district of Diano, subdivided in "Sari" can boast this denomination of origin. This is the birthplace of a wine with a good body and complex structure, that soothes its impetus by merely reaching harmony and balance with the passing time. In fact, this Dolcetto can resist age better than any other, defending boldly its intense ruby red colour, fruity aroma and sharp almond aftertaste that is its distinctive trait.

From the precious grapes grown in these elevations, Porta Rossa selects "Sorì Piadvenza". The vinification in contact with the skins is traditional but the alcohol content and successive ageing in Slavonian oak barrels for a year confer complexity and softness to these wines, allowing them to bear the label "Superiore".

"Piadvenza" has a good texture and personality with a bouquet that recalls blackberry and raspberry. Gallant on the palate, it takes its vigour out of the extracts and has a long and persistent finish tasting of grapes and leaving a velvet mouthfeel and an almond aftertaste.

- Average altitude of the vineyards: 380 m. above sea-level.
  - Exposure: South-West, very sunny all day through.
  - Yield: Regulations allow 9 tons per hectare. Nevertheless, according to the precepts of quality of the winery, our vintners obtain a lower yield that signifies better grapes and, hence, better final results.
  - Finished alcohol: 12.5 % Volume
- Total minimum acid: 6/1000
  - Dry extract: 22 gr. per litre
  - Pairings: "Piadvenza" is suitable to accompany all the meat through, but it makes the best match for meat dishes from the Italian and international cuisine, namely, roasted and stewed meats, pheasant and the like, liver dishes, snails, entrecote, paillard, and overcooked meat.
  - Serving tips: Goblet that narrows towards the brim with a long stem, half-filled to make the wine to release all its aroma. Serve at a temperature of 17 /18° C.

# Porta Rossa



- **Barbera d'Alba doc**
- Grape varietal: 100% Barbera
- Geographic area, soil and climate conditions: This varietal grows in the hills to the left of the Tanaro river. There, in Santa Vittoria d'Alba, are the vineyards of our grapes suppliers. The Roero soil is composed of light-coloured, rather loose clay that provides harmony, aroma and readiness to the wine.
- Average altitude of the vineyards: 200 m. above sea-level.
- Exposure: South-West.
- Yield: Regulations allow 10 tons per hectare. Nevertheless, according to the precepts of quality of the winery, our vintners obtain a lower yield in order to allow the grapes more sugar content and extracts and, therefore, better final results.
- Vinification process: Fermentation in contact with the grape skins in temperature-controlled vats with the use of yeast and the practice of several repassings of the must over the grape dregs to obtain the wanted colour and substantial polyphenols.
- Organoleptic characteristics:  
Garnet red colour with brick red reflections as it comes of age.  
Winey, complex and persistent aroma  
Dry, generous and sappy taste that becomes full and harmonious with age.  
Finished alcohol: 12 % Volume  
Total minimum acid: 6/1000  
Dry extract: 23 gr. per litre
- Pairings: It matches pasta and rice dishes. Also stewed and roasted meat.
- Serving tips: The "ballon" (a stem with a big bowl) is preferable when the wine is mature. Pour just half glass at room temperature (17/18° C) to allow the wine to unfold all its potential aroma.

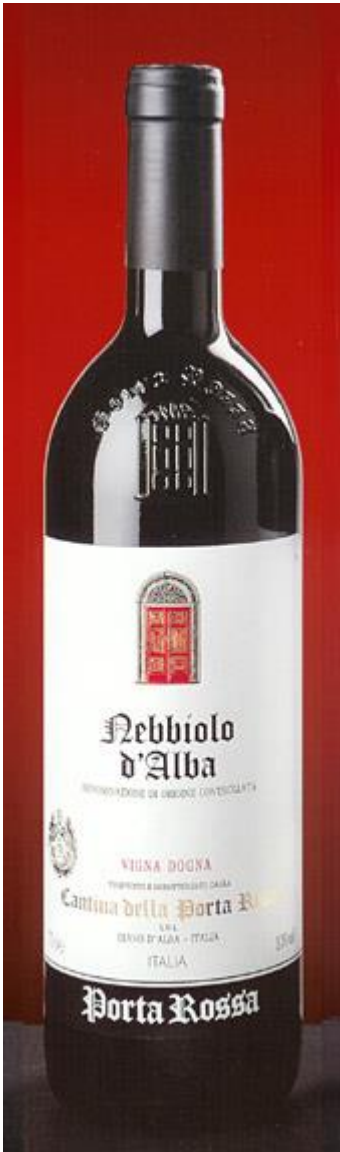
# Porta Rossa



wine sauce, etc.

- **Barbera d'Alba doc Barrique**
  - **Grape varietal:** 100% Barbera
  - **Geographic area, soil and climate conditions:** This varietal grows in the hills to the left of the Tanaro river. There, in Santa Vittoria d'Alba, are the vineyards of our grapes suppliers. The Roero soil is composed of light-coloured, rather loose clay that provides harmony, aroma and readiness to the wine.
  - **Average altitude of the vineyards:** 200 m. above sea-level.
  - **Exposure:** South-West.
  - **Yield:** Regulations allow 10 tons per hectare. Nevertheless, according to the precepts of quality of the winery, our vintners obtain a lower yield in order to allow the grapes more sugar content and extracts and, therefore, better final results.
  - **Vinification process:** Fermentation in contact with the grape skins in temperature-controlled vats using selected yeast and practising several repassings of the must over the grape dregs to obtain the wanted colour and a substantial polyphenol extraction. In particularly good vintages, the wine is racked into Limousin (France) "barriques" of medium toasting, where it evolves for six months until complete maturation is obtained.
  - **Organoleptic characteristics:**  
Garnet red colour with brick red reflections as it comes of age.  
Winey, complex and persistent aroma with exotic nuances.  
Dry, generous and very tasty with scents of spices and fruits. It becomes full and harmonious with age.  
Finished alcohol: 12 % Volume  
Total minimum acid: 6/1000  
Dry extract: 23 gr. per litre
  - **Pairings:** It matches stewed, roasted and braised meat. Meat macerated in wine and cooked in a spicy sauce, game cooked in a
- **Serving tips:** The "ballon" (a stem with a big bowl) is preferable when the wine is mature. Pour just half glass at room temperature (17/18° C) to allow the wine to unfold all its potential aroma.

# Porta Rossa



- **Nebbiolo d'Alba doc**
- Grape varietal: Nebbiolo
- Geographic area, soil and climate conditions of the vineyards: This wine is made out of grapes grown by vintners whose estates are located in the hills of Santa Vittoria and Vezza, in the Roero zone. The soil is basically composed of light colour, rather loose clay that affords harmony, aroma and readiness to the wine.
- Average altitude of the vineyards: 150 m. above sea-level.
- Exposure: South-East.
- Yield: Regulations allow 8 tons per hectare. Our vintners obtain lower yields thanks to severe pruning and thinning out of the vines so as to improve on the final grape quality.
- Vinification process: Maceration in contact with the skins at controlled temperature with the use of selected yeast to favour the production of colour and polyphenolic substances through several repassings of the must. After racking, the new wine is put in Slavonian oak barrels, where it matures for about an year.
- Organoleptic characteristics:  
Garnet red colour with ruby red hues interspersed with orange reflections  
Unequivocal aroma with touches of liquorice  
Dry, fine and unconcealed flavour with an elegant and textural mouth feel  
Finished alcohol: 13 % Volume  
Total minimum acid: 6/1000  
Dry extract: 20 gr. per litre
- Pairings: stewed meat, fowl, broth and risotto.
- Serving tips: Serve at room temperature (17/18° C) in a stem with a wide bowl narrowing at the brim, half-filled so as to capture all the wine's aroma.

# Porta Rossa



- **Barolo docg**
- **Grape varietal**: Nebbiolo, in its types: Lampia and Michet
- **Geographic area**, soil and climate conditions of the vineyards: Fruit of the most genuine historical interpretation, Barolo PORTA ROSSA is created from grapes grown in historical vineyards in the districts of Serralunga and Perno (locality of Monforte). The grey compact marl of the soil and the blue one with sand layers afford strength and structure to the wine and bring it into harmony combining elegance and bouquet. Bricco Ambrogio, a vineyard in Roddi, gives its name to the homonymous "cru" wine.
- **Average altitude of the vineyards**: 170 m. above sea-level.
- **Exposure**: South-West.
- **Yield**: Regulations allow 8 tons per hectare. Nevertheless, we ask our vintners for a lower yield. They practice severe pruning to improve on the final quality.
- **Vinification process**: A ten-day fermentation of the must in contact with the husks takes place in controlled temperature vats. The acquisition of colour results from several repassings of must over the grape dregs. Then, the new wine is racked and put into Slavonian oak barrels where it evolves and ages under strict control for at least two years.
- **Organoleptic characteristics**:  
Brilliant ruby red colour tending to orange with age  
Ethereal and complex aroma, rather fruity and evolving into spicy tones  
Full and dry taste. Elegant and continuous in the mouth, with a strong and aristocratic personality  
Finished alcohol: 13.5 % Volume  
Total minimum acid: 5/1000  
Dry extract: 23 gr. per litre
- **Pairings**: roasted and braised meat as from the exceptional Italian or international cuisine. Also, excellent with game. Besides, Barolo pays tribute to moments of friendship and entertainment, accompanying meditation and spiritual concentration.
- **Serving tips**: A half-filled stem called "ballon". The particular shape of this glass allows good oxygenation to the wine and consequent release of its aroma. Better if put in a decanter and served at room temperature (17/18° C).



# Porta Rossa



- **Barbaresco docg**
- **Grape varietal:** Nebbiolo, in its types: Lampia and Michet
- **Geographic area,** Barbaresco is created using Nebbiolo grapes from historic vineyards located in the district of Barbaresco. The soil consists of blueish and rather cohesive marl. These features afford structure and potential longevity to the wine.
- **Average altitude of the vineyards:** 180 m. above sea-level.
- **Exposure:** South East at midday.
- **Yield:** Regulations allow 8 tons per hectare. Nevertheless, we ask our vintners for a lower yield. They practice severe pruning to improve on the final quality.
- **Vinification process:** Fermentation in contact with the skins at controlled temperature for about ten days. During this period the must undergoes several punching-down and pumpung-over operations in order to acquire colour and polyphenolic substances. Then, the new wine is racked into Slavonian oak barrels, where it evolves continuously towards maturation under strict controls for at least one year.
- **Organoleptic characteristics:**  
Garnet red colour with ruby red hues that turn into orange with age  
Complex and ethereal aroma that includes violet and dog rose  
A soft and dry flavour with robust gentleness is preceded by an aristocratic mouthfeel full of texture  
Finished alcohol: 13.5 % Volume  
Total minimum acid: 5/1000  
Dry extract: 23 gr. per litre
- **Pairings:** Roasted, braised and stewed red meats typical of the Italian and International cuisine. Also, excellent with game.
- **Serving tips:** A half-filled stem called "ballon" in order to allow the wine to release all its aroma. It is advisable to pour the wine in a

decanter before serving it at room temperature (17/18° C).