Marco Porello

Italy - Piedmont - Canale (CN)



NEBBIOLO D'ALBA VIGNA VALMAGGIORE

100% Nebbiolo

Production area: Municipality of Vezza d'Alba
Terrain: Sabbioso
Harvest: manual
Vinification: Soft crushing and destemming of grapes, temperature-controlled fermentation lasting 10 to 12 days and racking
Refinement: 1 year in wooden barrels
Color: Rosso rubino intenso
Fragrance: Fruity (raspberry and blackberry) and floral (violet and rosehip)
Flavor: Delicate with balsamic notes
Alcoholic Grade: 13.9% vol

MARCO PORELLO
VIGNE DI FAMIGLIA

Ownership/Founders Porello Family
Start of Activity 1994
Vitiviniculture Traditional
Hectares 15
Bottles produced 130.000



It all began in the 1930s when Cesare Porello turned the small property into a full-fledged business devoted to the production of wine and peaches, the fruit for which the village of Canale was then known. His inheritance was given to the sons Riccardo and Ettore who, going against the times, increased the vineyard plots and they focusing on plant vines in the most dedicated areas. In 1994, Marco Porello, Riccardo's son, returned to the company after short but important experiences as oenologist in Italy and France and the change happened! Attention to the quality is the objective shared from three generations, just like the attention while working in the vineyard and the maximum care to every detail; this is the purpose of this reality, between tradition and innovation. The winery produces three white wines, all local and all vinified in steel, with the leader Camestri, from a vineyard in Vezza d'Alba, which faces east on steeply sloped sandy soil. Barbera is planted in the Mommiano vineyard in Canale, small lot of almost 50 years old. Nebbiolo is grown in both vineyards of Vezza and Canale, in the Toretto vineyard, with its vines that range from 30 to 50 years of age. It is a young company, where tradition remains alongside the times, thanks to the care that the Porello family dedicates to its vines every day.