

Marco Porello

Italy - Piedmont - Canale (CN)



MARCO PORELLO
VIGNE DI FAMIGLIA

Ownership/Founders Porello Family

Start of Activity 1994

Vitiviniculture Traditional

Hectares 15

Bottles produced 130.000



ROERO TURRET

100% Nebbiolo

Production area: Municipality of Veza d'Alba

Terrain: calcareo-sabbioso, argilloso

Harvest: manual in early October

Vinification: Crushing with destemming, maceration for 10-12 days. Alcoholic fermentation in stainless steel tanks

Refinement: the wine is stored for 15 months in 500-liter barrels and in oak casks

Color: deep ruby red

Fragrance: Intense, rich, notes of black fruit, spices. Very complex

Flavor: Intense, characterful with long, lingering finish

Alcoholic Grade: 14.5% vol.

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 Veza 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 Veza 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.