

PORTA ROSSA



Porta Rossa



Friday, October 4, 2024

PORTA ROSSA

BARBERA d'ASTI ITALY

ESTATE SELECTION



VINEYARD = Porta Rossa Barbera D'Ásti comes from the calcareous clayey soils of Nizza Monferrato and Castiglione Tinella. 300 m.a.s.l. with southwest exposure.

SOIL = Deep and rocky soils give this magnificent Piedmontese classic a savory and fresh character.

COLOUR = Deep ruby red tending to violet.

BOUQUET = Aromatic notes of plum, cherry, berries and violet surround the fruity notes.

FLAVOUR = Fresh and sapid in the mouth, with a good structure, balanced and pleasant. The freshness of Barbera makes it easy to drink and invites you to take an extra sip.

RECOMMENDED WITH = First dishes with meat sauces, roasted, Florentine trippa and pecorino cheese.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% BARBERA

91 Points James Suckling

((2021)) Barbera D'Ásti DOC 14.0% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

ESTATE SELECTION



VINEYARD = Porta Rossa Langhe Nebbiolo grapes come from the vineyards of La Morra and from the Roero vineyards.

300 m.a.s.l. with southwest and southeast exposure.

SOIL = The soils are loose and draining, giving our Langhe Nebbiolo its fruity and intense aroma.

COLOUR = Brilliant ruby red colour, with garnet shades.

BOUQUET = This fruity wine has hints of wild strawberries, raspberries and pomegranates, with balsamic notes of liquorice and mint.

FLAVOUR = The sip is fresh and dynamic, with elegant and refined tannins and has a pleasant and long finish.

RECOMMENDED WITH = Ravioli del plin with roast sauce, tajarin with truffles, mixed boiled meat and roast lamb.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% NEBBIOLO

((2021)) Langhe Nebbiolo DOC 14.0% Alc

PORTA ROSSA

BARBARESCO ITALY

ESTATE SELECTION



VINEYARD = Porta Rossa Barbaresco comes from Barbaresco and Treiso vineyards, 2 out of the 3 municipalities included in the DOCG.

250 m.a.s.l. with south and southwest exposure.

SOIL = The lands of our Barbaresco owe their origin to an ancient marine deposit. The predominantly sandy character and the abundance of fossil shells alternate with a discrete calcareous clay component. These characteristics create the foundation for Nebbiolo wines of remarkable finesse and elegance, with an almost silky tannic texture.

COLOUR = Typical garnet red colour.

BOUQUET = Aromas of camphor and cloves alternate with classic notes of dried rose in this complex bouquet. After a few moments, liquorice also emerges in the glass.

FLAVOUR = Elegant and delicate in the mouth, with silky tannins and a pleasant, long lasting finish.

RECOMMENDED WITH = Roasts, noble poultry, game, medium aged cheeses.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

((2019)) Barbaresco DOCG 14.0% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

ESTATE SELECTION



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

300 m.a.s.l. with southwest exposure.

SOIL = The compact grey marl of the soil and the blue one with layers of sand give strength and structure to the wine, combining elegance and aroma.

COLOUR = Brilliant ruby red colour tending to orange with age.

BOUQUET = Ethereal and complex aroma, rather fruity, evolving into spicy tones. Full and dry taste.

FLAVOUR = Elegant and continuous in the mouth, with a strong and aristocratic personality.

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

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO, IN ITS TYPES, LAMPRIA & MICHEL

((2019)) Barolo DOCG 14.5% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

ESTATE SELECTION



VINEYARD = Barolo Riserva Bijn is an Italian red wine made from Nebbiolo grapes, embodies the essence of time and terroir, unfolding layers of rich flavours with each sip. Hailing from the renowned Barolo region, it's a nuanced expression of craftsmanship, inviting wine enthusiasts to savor its sophisticated and enduring character. With a distinctive blend of elegance and complexity, Barolo Riserva stands as a testament to the artistry of winemaking.

COLOUR = Garnet colour with brick red hue.

BOUQUET = Very pure nose with aroma reminiscent of roasted chestnuts, prunes, hints of dark chocolate and balmy spices, nutmeg and hints of dried aromatic herbs, hints of black truffles.

FLAVOUR = On the palate elegant with fine acidity and still distinct tannins, fine sweetness and multi layered finish.

RECOMMENDED WITH = It goes perfectly with roasted and braised meats. Also excellent with game.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

((2016)) Barolo Riserva DOCG 14.5% Alc

PORTA ROSSA BACK VINTAGES COME IN THESE WOODEN BOXES



Friday, October 4, 2024

PORTA ROSSA

BARBARESCO ITALY

BACK VINTAGE SELECTION



VINEYARD = Porta Rossa Barbaresco comes from Barbaresco and Treiso vineyards, 2 out of the 3 municipalities included in the DOCG.

250 m.a.s.l. with south and southwest exposure.

SOIL = The lands of our Barbaresco owe their origin to an ancient marine deposit. The predominantly sandy character and the abundance of fossil shells alternate with a discrete calcareous clay component. These characteristics create the foundation for Nebbiolo wines of remarkable finesse and elegance, with an almost silky tannic texture.

COLOUR = Typical garnet red colour.

BOUQUET = Scents of camphor and cloves alternate with classic notes of dried rose, tobacco and leather.

FLAVOUR = The mouthfeel is elegant and delicate, with a defined tannic structure, balanced by acidity. The finish is long and expressive.

RECOMMENDED WITH = Roasts, noble poultry, game, medium aged cheeses.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

Vintage Rating 98/100 Wine Spectator

((1996)) Barbaresco Riserva DOCG 13.5% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

BACK VINTAGE SELECTION



VINEYARD = Barolo Riserva Bijn is an Italian red wine made from Nebbiolo grapes, embodies the essence of time and terroir, unfolding layers of rich flavours with each sip. Hailing from the renowned Barolo region, it's a nuanced expression of craftsmanship, inviting wine enthusiasts to savor its sophisticated and enduring character. With a distinctive blend of elegance and complexity, Barolo Riserva stands as a testament to the artistry of winemaking.

COLOUR = Garnet / Ruby.

BOUQUET = Fresh and balanced body, despite the hot summer. The nose is elegant and still explain a fresh fruity with hints of dry roses, cherry and aromatic herbs.

FLAVOUR = At the is vibrant and long, the tannins and acidity are balanced. Able to evolve over time.

RECOMMENDED WITH = It goes perfectly with roasted and braised meats. Also excellent with game.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

((2009)) Barolo Riserva Bijn DOCG 14.0% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

BACK VINTAGE SELECTION



VINEYARD = Barolo Riserva Bijn is an Italian red wine made from Nebbiolo grapes, embodies the essence of time and terroir, unfolding layers of rich flavours with each sip. Hailing from the renowned Barolo region, it's a nuanced expression of craftsmanship, inviting wine enthusiasts to savor its sophisticated and enduring character. With a distinctive blend of elegance and complexity, Barolo Riserva stands as a testament to the artistry of winemaking.

COLOUR = Bright garnet colour with slightly brick red hue.

BOUQUET = Well matured nose with a mix of ripe fruit and balmy spices. Frozen raspberries, Morello cherries and gingerbread spices. Prunes in the background.

FLAVOUR = On the palate elegant with fine acidity, ripe tannins, the palate quotes the flavor of the nose, good aromatic length with mouth watering finish.

RECOMMENDED WITH = It goes perfectly with roasted and braised meats. Also excellent with game.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

((2008)) Barolo Riserva Bijn DOCG 14.0% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

BACK VINTAGE SELECTION



VINEYARD = Barolo Riserva Bijn is an Italian red wine made from Nebbiolo grapes, embodies the essence of time and terroir, unfolding layers of rich flavours with each sip. Hailing from the renowned Barolo region, it's a nuanced expression of craftsmanship, inviting wine enthusiasts to savor its sophisticated and enduring character. With a distinctive blend of elegance and complexity, Barolo Riserva stands as a testament to the artistry of winemaking.

COLOUR = Garnet colour.

BOUQUET = Incredibly fresh for the vintage, despite the hot summer, the wine shows fresh and balanced bodies. The nose is very elegant and still fruity with reminiscent of dried roses, hints of cherry, china wood and hints of dried aromatic herbs.

FLAVOUR = The taste is energetic and full bodied. The tannins and acidity are balanced and with still ageing potential. Rare combination of elegance and powerful.

RECOMMENDED WITH = It goes perfectly with roasted and braised meats. Also excellent with game.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

Vintage Rating 95/100 Wine Spectator

((2007)) Barolo Riserva Bijn DOCG 14.0% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

BACK VINTAGE SELECTION



VINEYARD = Barolo Riserva Bijn is an Italian red wine made from Nebbiolo grapes, embodies the essence of time and terroir, unfolding layers of rich flavours with each sip. Hailing from the renowned Barolo region, it's a nuanced expression of craftsmanship, inviting wine enthusiasts to savor its sophisticated and enduring character. With a distinctive blend of elegance and complexity, Barolo Riserva stands as a testament to the artistry of winemaking.

COLOUR = Brick red colour with slightly brownish red hue.

BOUQUET = Distinct maturity with aroma reminiscent of lovage, prunes and dried fruits, balmy character with hints of walnuts and a whiff of Sherry.

FLAVOUR = On the palate elegant with fine acidity, ripe tannins, typical maturity flavor of walnuts, hints of dried fruits and mild spices, good structure and length.

RECOMMENDED WITH = It goes perfectly with roasted and braised meats. Also excellent with game.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

((2005)) Barolo Riserva Bijn DOCG 13.5% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

BACK VINTAGE SELECTION



VINEYARD = **Bricco Ambrogio** stands as the exclusive cru within the confines of Roddi municipality, nestled on the southernmost crest of the town. This vineyard graces a majestic hill that spans from the southeastern horizon to the southwestern, encompassing the southern expanse. Its gently sloping terrain basks in abundant sunlight, thereby fostering a warm microclimate that imparts ripe fruit notes to the wine it yields.

SOIL = The soil belongs to the Sant'Agata Fossili Marne geological region, characterized by a steep incline and shallow, with blue grey marl, prominently displayed at the surface.

COLOUR = Garnet colour with brick red hue.

BOUQUET = Aroma reminiscent of dried roses, hints of and ripe jammy strawberry and hints of dried aromatic herbs, sweet spices, licorice, leather, and hints of under wood.

FLAVOUR = On the palate mature and elegant, soft and smooth with still distinct tannins, fine sweetness and multi layered finish.

RECOMMENDED WITH = It goes perfectly with roasted and braised meats. Also excellent with game.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

((2000)) Barolo Riserva Bricco Ambrogio DOCG 13.5% Alc

PORTA ROSSA

SERRALUNGA d'ALBA, PERNO (MONFORTE d'ALBA) ITALY

BACK VINTAGE SELECTION



VINEYARD = **Bricco Ambrogio** stands as the exclusive cru within the confines of Roddi municipality, nestled on the southernmost crest of the town. This vineyard graces a majestic hill that spans from the southeastern horizon to the southwestern, encompassing the southern expanse. Its gently sloping terrain basks in abundant sunlight, thereby fostering a warm microclimate that imparts ripe fruit notes to the wine it yields.

SOIL = The soil belongs to the Sant'Agata Fossili Marne geological region, characterized by a steep incline and shallow, with blue grey marl, prominently displayed at the surface.

COLOUR = Garnet colour with brick red hue.

BOUQUET = Very pure nose with aroma reminiscent of dried roses, roasted chestnuts, hints of dark chocolate and balmy spices, nutmeg and hints of dried aromatic herbs, under wood and black truffle.

FLAVOUR = On the palate elegant with fine acidity and still distinct tannins, fine sweetness and multi layered finish.

RECOMMENDED WITH = It goes perfectly with roasted and braised meats. Also excellent with game.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% NEBBIOLO

Vintage Rating 98/100 Wine Spectator

((1996)) Barolo Riserva Bricco Ambrogio DOCG 13.5% Alc