



## KERMIT LYNCH WINE MERCHANT

### GUIDO PORRO

Country: Italy

Region: Piemonte

Appellation(s): Barolo, Barbera d'Alba,  
Dolcetto d'Alba, Langhe

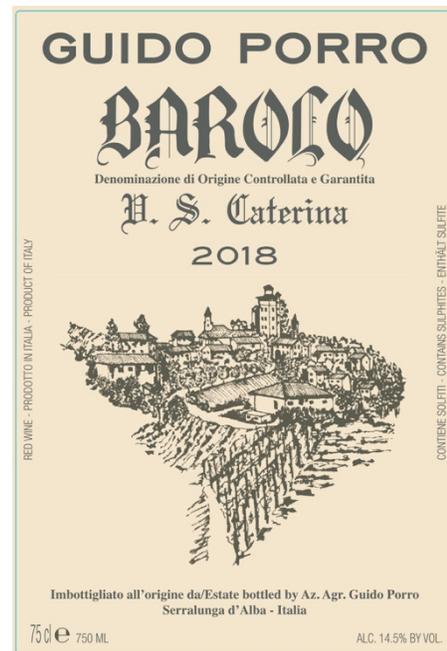
Producer: Guido Porro

Founded: 1900

Annual Production: 3,750 cases

Farming: Traditional

Website: [www.guidoporro.com](http://www.guidoporro.com)



Reviews and notes on Guido Porro regularly refer to him as “under the radar”: the wines he makes are worthy of a stellar reputation, but he is too easygoing and unassuming to worry about whether the general wine-drinking public recognizes his name. Guido is the fourth generation at an estate that has always been passed from father to son, and now fifth-generation Fabio is starting to lend a hand in the family business. The Porros continue to work just as their predecessors did—the only major change over the last few decades has been the decision to bottle at the estate instead of selling the wine in demijohns or barrels—and they like to keep things simple and down to earth. The Porros are gracious hosts, and Guido’s wife Giovanna is known for her stellar renditions of classic Piemontese dishes, which shine when paired with the family’s wines.

The limestone-heavy soils of Serralunga d’Alba are known for providing the most long-lived and full-bodied Barolos. The *cantina* overlooks Porro’s vineyards in the *Lazzarito cru*, a gorgeous amphitheater that faces south-southwest and offers the grapes full sun exposure and protection from the wind. The sub-zones of *Lazzarisco* and *Santa Caterina* share the same soil but differ in exposure and altitude, resulting in two very different *Baroli*—the former regal and structured, the latter more floral and elegant. Even Porro’s Dolcetto and Barbera, grapes usually planted in lesser vineyards, enjoy a privileged place in *Lazzarito*. Guido expanded the family’s holdings in 2007, acquiring land in the nearby *cru* Gianetto, where the sandier soil yields a more immediate, open-knit Barolo. He then inherited a small slice of Serralunga’s fabled *cru Vigna Rionda* in late 2010. After replanting the vines, which were in poor state, he welcomed his first harvest in 2014, adding an undisputed *grand cru* to his already impressive stable of wines. Guido sticks to traditional methods in the vineyards and cellar, and he never gets in the way of the grapes’ natural expression.



## GUIDO PORRO (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Dolcetto d'Alba <i>Vigna l'Pari</i>	Dolcetto	35 years	Clay, limestone	1 ha
Barbera d'Alba <i>Vigna Santa Caterina</i>	Barbera	40 years		1 ha
Langhe Nebbiolo "Camilu"	Nebbiolo	20 years		.35 ha
Barolo <i>Gianetto</i>	Nebbiolo	Planted in 1998		1 ha
Barolo <i>Vigna Santa Caterina</i>	Nebbiolo	Planted in 1982		1 ha
Barolo <i>Vigna Lazzairasco</i>	Nebbiolo	Planted in 1962-1963		2 ha
Barolo <i>Vigna Rionda</i>	Nebbiolo	Planted in 2011		.55 ha

\* "ha"=hectares; one hectare equals roughly two and a half acres

### VITICULTURE / VINIFICATION

- Grapes are hand-harvested
- Fermentations with indigenous yeasts in concrete vats and stainless steel tanks
- Two pumpovers daily during fermentation as well as 1-2 délestages total
- *Vigna Pari*, *Vigna Santa Caterina*, and *Vigna Lazzairasco* are sub-parcels owned exclusively by Porro within the *cru Lazzarito*
- Cellar windows are left open during winter months to achieve a natural clarification and cold stabilization
- Barolos moved to wood after spending winter in tank stabilizing; this minimizes the need for racking during élevage
- Barolos are aged for 3 years in neutral 25-hL Slavonian oak *botti*
- Wines are bottled unfiltered



## GUIDO PORRO (continued)

### Dolcetto d'Alba *Vigna Pari* & Barbera d'Alba *Vigna Santa Caterina*

- Fermented for 10-12 days
- Aged for 6-8 months in concrete and stainless steel

### Langhe Nebbiolo "Camilu"

- Camilu is the name of the previous proprietor of this parcel, before the Porros acquired it
- Vineyard is within the *cru Lazzarito* and faces SE
- Fermented for 20-25 days
- Aged for 6-8 months in concrete and stainless steel

### Barolo *Gianetto*

- 250-280 meters elevation; SE exposure
- Soil contains a higher proportion of sand than in Porro's other *crus*

### Barolo *Vigna Santa Caterina*

- 340-390 meters elevation; W exposure

### Barolo *Vigna Lazzairasco*

- 300-350 m elevation; SW exposure

### Barolo *Vigna Rionda*

- 350-380 meters elevation; S exposure