



## 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: 2,100-2,500 cases

Farming: Sustainable

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. He rarely bothers to send samples to wine writers. 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 door is always open, and Guido’s wife Giovanna never looks quite as happy as when she’s serving enormous platters of classic local dishes to a full table of guests.

The limestone-heavy soils of Serralunga d’Alba are known for providing the most long-lived and full-bodied Barolos. Porro’s vineyards are located here in the *Lazzarito* cru, a gorgeous amphitheatre that faces south-southwest and offers the grapes full sun exposure and protection from the wind. The sub-zones of *Lazzarisco* and *Santa Caterina* are both *monopoli* and share the same soil and similar exposition and altitude, although the very old vines in the former give a more powerful, masculine wine, while the latter brings out the delicacy and elegance of Nebbiolo. Even Porro’s Barbera, a grape that is usually planted in lesser vineyards, enjoys a privileged place in *Santa Caterina*. Guido sticks to traditional methods in the vineyards and cellar, and he never gets in the way of the grapes’ natural expression.



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## GUIDO PORRO (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Langhe Rosso “Paesan”	80% Nebbiolo 20% Barbera	25-30 years	Clay, Limestone	.5 ha
Langhe Nebbiolo “Camilu”	Nebbiolo	20 years		.35 ha
Dolcetto d’Alba <i>Vigna l’Pari</i>	Dolcetto	30 years		1 ha
Barbera d’Alba <i>Vigna Santa Caterina</i>	Barbera	25-30 years		1 ha
Barolo <i>Gianetto</i>	Nebbiolo	8 years		1 ha
Barolo <i>Vigna Santa Caterina</i>	Nebbiolo	30-35 years		1 ha
Barolo <i>Vigneto Lazairasco</i>	Nebbiolo	40-45 years		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

- Vines are sustainably farmed, the equivalent of *lutte raisonnée* in France.
- Only indigenous yeasts are used
- Almost all barrels used (*barrisques*, *tonneaux*, and *botti*) are at least 5<sup>th</sup> passage; new barrels are introduced occasionally as needed
- The *Lazairasco*, *Santa Caterina*, and *l’Pari* vineyards are all monopolies

### Langhe Nebbiolo “Camilu”:

- Maceration in cement vats lasts 20-25 days; pumping over 3-4 times daily
- Aged 6 - 8 months in stainless steel and cement tank
- Vines are located in the Serralunga within the Barolo DOCG

### Langhe Rosso “Paesan”:

- Nebbiolo and Barbera vinified and matured separately
- Aged 6 - 8 months in stainless steel and cement tank
- Barbera: 1 year in *barrisques*

### Dolcetto, Barbera:

- Maceration in cement vats lasts 7-12 days; pumping over 3-4 times daily
- Dolcetto: 2 months in *botti* then 10-12 months in cement vats before bottling
- Barbera: 4-6 months in *botti* then about 6 months in stainless steel before bottling

### Barolos:

- Maceration in cement vats 20-25 days; pumping over 3-4 times daily
- Aged three years in 15- to 25-hl Slavonian oak *botti*



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### GUIDO PORRO (continued)

#### *Lazzairasco and Santa Caterina:*

- Both vineyards in the Lazzarito *cru* of Barolo
- *Lazzairasco*: 300-350 m altitude; SW exposure
- *Santa Caterina*: 340-390 m altitude; W exposure
- The difference between the Barolos is due primarily to the age of the vines

#### *Barolo Vigna Rionda:*

- Maceration in stainless steel tank lasts 15-20 days; pumping over 3-4 times daily
- Aged three years in 15- to 25-hl Slavonian oak botti
- *Vigna Rionda*: 300-360 m altitude; S exposure