



Antica Cascina dei Conti di Roero

Roero Docg Riserva Vigna Sant'Anna



Vigna Sant'Anna is our greatest vineyard: one hectare of Nebbiolo planted in the Sixties by our grandfather, Giovanni Porello. This is where our Roero Vigna Sant'Anna is born. We have kept it exactly the way it was: steep, with narrow spaces between the rows. Everything is done exclusively by hand, we even cut the grass by hand, and we have chosen to tend the vineyard and make the wines the way grandpa Giovanni did. We are on a hill 350 metres above sea level, in sandy lime soil, typical of the Roero district, exposed due south. The grape yields are very low. We manage to harvest about 3.0 tonnes, which correspond to about 4000 bottles. If we had to liken this wine to music, it would be jazz.

Municipal district: Monteu Roero

Grape variety: 100% Nebbiolo

Exposure: south

Altitude (above sea level) 350 metres

Soil: sandy with an alkaline pH

Vine training system: Espalier-Guyot

Age of the vineyard: 66 years

Harvest: the grapes are harvested by hand into 20-kg crates. Early October

Vinification: fermentation with very long maceration on skins (40 days), with submerged cap and with no added yeast

Ageing: 24 months in wooden barrels with a capacity of 30 hectolitres. The wine is not filtered before bottling.

Sensorial overview: ruby red with garnet highlights that evolve with age; intense, ethereal scent of ripe fruit with notes of rose and blackberry, enriched with vanilla, cocoa and spices; elegant, genteel, fruity and mineral, with crisp tannins that predict excellent longevity.

Serving temperature: 16-18 °C

Pairing: tajarin (fine tagliatelle) or plin (small Piedmontese ravioli) with Alba White Truffle, red meats, roasts, game and hard cheeses.

Our recommendation: pheasant with pomegranate

When to drink it: at a refined dinner with just a few friends, with jazz playing in the background