Poderi Colla Beppe Colla, Barolo DOCG 2015

IAD0752015

2022 Vintage

Poderi Colla

— Piemonte, Italy

IWC Bronze
2023



This is the first release of a wine named after the great Beppe Colla - who founded Poderi Colla in 1994 along with his brother Tino and daughter Federica, and did great work to improve the quality, and promote the wines, of the Langhe. It is a limited production of Barolo Bussia Riserva from the Dardi le Rose vineyard - considered to be one of the great Barolo crus - and which will be produced from the the very best barrel of only the best vintages.

Production

Produced from the Bussia Dardi le Rose vineyard in Monforte d'Alba, a 6.2 hectare south / south-west facing vineyard 300-350 metres above sea level. The Nebbiolo grapes were hand-harvested in the first half of October and were destemmed, pressed and macerated on skins for 12-15 days at a maximum temperature of 30°C. The wine completed malolactic fermentation before winter, and in the spring it was transferred to oak barrels for 24-48 months. It then spent a further 48 months in bottle before release.

Tasting note

Delicate aromas of dried flowers, sweet spice and red fruits. The palate is complex with elegant berry and damson fruit supported by soft tannins and notes of liquorice. Long and appealing on the finish.

Food Match

With the best red meat you can afford, cooked in the least time possible...

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Barolo DOCG

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8021934007530