Poderi Colla Bricco del Drago Rosso, Langhe DOC 2021

IAD0222021

Poderi Colla

— Piemonte, Italy

First released in 1969, this was the first 'Super Vino da Tavola' in the Piedmont, possibly the first in Italy.



Production

The Bricco del Drago (Dragon's Hill) vineyards form part of Poderi Colla's 25 hectare Cascine del Drago Estate, which is situated at seven kilometres from Alba in San Rocco Seno d'Elvio. The vineyards have a westerly aspect and are situated at between 330 to 400 metres above sea level. The vines are, on average, around 20 years old with a planting density of 5000 vines per hectare. Wine yield is 4000 litres per hectare. Harvest time falls between 20th and 30th September for Dolcetto and 1st to 10th October for Nebbiolo grapes. The soil gives the Dolcetto tremendous complexity and structure. The two grape varieties (Dolcetto and Nebbiolo) are vinified seperately, due to the grapes ripening at different times. Maceration for Dolcetto lasts for 5-8 days at 25 degress C, Nebbiolo for 10-12 days at 30 degrees C. The wines are then blended and undergo maturation in a combination of French and Slavonian oak (some new and some 2 year old) for 12 - 18 months depending on the vintage. The wine is then racked into stainless steel.

Tasting note

Deep, ruby-red with fine, nuanced aromas, reflecting the ideal interplay of Nebbiolo and Dolcetto. Notes of blueberries and plums with hints of dried herbs and sun baked earth. Taut, concentrated black fruit on the palate alongside wild cherry and fresh redcurrants. There are also hints of spice, coffee, bitter chocolate and some complex savoury notes. A beautifully balanced wine with the concentration and structure to mature over a decade or more.

Food Match

Full-bodied pasta dishes, hard, mature cheeses, or roasted red meats and game.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Langhe DOC

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Dolcetto 85%, Nebbiolo 15%

Suitable for:
Vegan

Bottle Barcode:
NONE