Poderi Colla, Verduno Pelaverga DOC 2023

IAD0312023

Poderi Colla

— Piemonte, Italy



An ancient indigenous variety which is 'on the up' in Piemonte, and only able to be produced in Verduno, one of Italy's smallest DOCs. The region has only around 30 hectares of the Pelaverga Piccolo grape. This is a brand new project from Poderi Colla where they're working in partnership with a close friend and neighbour.

Production

The Pelaverga Piccolo vines are cultivated in clay, limestone and sandy soils at around 250 metres altitude. The grapes are harvested in mid-September, destemmed and pressed, with a short maceration on the skins at a controlled temperature of 22-24°C.

Tasting note

Bright and pure with intense aromas of violets and cranberry. Pomegranate hits you on the palate with hints of redcurrant and a dash of white pepper. An elegant finish with gentle tannins and fresh acidity.

Food Match

This makes a perfect, lightly chilled, summer red

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Verduno Pelaverga DOC

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Pelaverga 100%

Suitable for:
Vegan

Bottle Barcode:
NONE