



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barbaresco Roncaglie DOCG

Poderi Colla was established in 1993, but has been rooted in Piedmont winemaking for over three hundred years, with its forefathers helping write its history, even helping outline production regulations for Alba DOC wines. The winery aims to create wines with little intervention and lots of intuition, bringing out the best of the terroir. Poderi Colla consists of three estates: Cascine Drago in Alba, located in the heart of the Langhe appellation; Tenuta Roncaglia, in the historic Barbaresco appellation; and Tenuta Dardi Le Rose, seven hectares of Barolo in the coveted Bussia cru in Monforte. Located in Roncaglia, Barbaresco is traditionally considered one of the most prestigious areas for Barbaresco wines. The winery has about eight hectares under vine, with various plantings starting in 1970, south and southwestern exposure and good altitudes. Roncaglia comes from the Latin word roncaleis, which was the name of a former Roman settlement and means “steep road.” A classic rendition representing the elegance of its terroir, this Barbaresco features great depth, personality and intensity. Ages in oak for about twelve to fourteen months.

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**Wine exported to:** Korea, Puerto Rico, Australia

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## Most recent awards



## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete
Fermentation temperature:	30 °C (86 °F)
Length of maceration:	12-15 days
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Container size:	30-50 hl
Type of oak:	Slavonian oak
Bottling period:	July
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural Cork



## Vineyard

Organic:	No
Vineyard name:	Roncaglie
Vineyard location:	Barbaresco
Vineyard size:	5.37 hectares (13 acres)
Soil composition:	Calcareous clay
Vine training:	Guyot

Altitude:	240-280 meters (787-920 feet) above sea level
Vine density:	4,000-5,000 vines per hectare
Yield:	4000
Exposure:	Southern, southwestern
Years planted:	1970, 1980, 1995, 2010
Time of harvest:	Early October
First vintage of this wine:	1994
Total yearly production (in bottles):	15-20,000



## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby with subtle orange nuances; appealing and non-aggressive, extremely complex bouquet with notes of rose petals (typical of Nebbiolo), spices, red fruit and underbrush; very full-bodied while also elegant and feminine in style. Intense, persistent, pleasing, noble.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Great with red meat and feathered game.
Aging potential:	Great aging potential, 15-20 years
Alcohol:	Alcohol 13-14 % ; Acidity 5-5.5 gr/l
Winemaker:	Pietro Colla