



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



## Barbera d'Alba Costa Bruna DOC

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 Barbaresco, the plantings go back as far as 1930. It was replanted twice more, in 1995 and 2005. Such old vineyards strongly contribute to the wine's intensity and concentration. The clusters of inky, plump, sweet berries are small, but the quality is extreme. Aged about twelve months in oak before release.

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

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**Most recent awards**

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## Winemaking and Aging

Grape Varieties:	100% Barbera
Fermentation container:	Concrete
Fermentation temperature:	30 °C (86 °F)
Length of maceration:	10-12 days
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Container size:	30-50 hl
Type of oak:	Slavonian oak
Bottling period:	March
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Diam



## Vineyard

Organic:	No
Vineyard name:	Costa Bruna
Vineyard location:	Barbaresco
Vineyard size:	3.32 hectares (8.2 acres)
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	250 meters (820 feet) above sea level

Vine density:	5,500 vines per hectare
Yield:	4500
Exposure:	Western
Years planted:	1930, 1995
Time of harvest:	15-30 September
First vintage of this wine:	1994
Total yearly production (in bottles):	15,000



## Tasting Notes and Food Pairings

Tasting notes:	Deep ruby red, the bouquet is ample, fragrant, fruity and grapey, with well integrated oak; full on the palate and very appealing, with firm tannins and gobs of fruit.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	It goes well with pasta, soups; ideal preparing sauces and meat stews.
Aging potential:	Good aging potential, 10 years very easily
Alcohol:	Alcohol 13-14 % ; Acidity 5.5-6 gr/l
Winemaker:	Pietro Colla