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Barolo Bussia 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. Like Roncaglie for Barbaresco, it was listed in an 1880 monograph about Langhe winemaking by Lorenzo Fantini. Planted in 1970 and 1985, the vineyard is south and southwest-facing. Harvested in fall, maceration lasts about twelve to fifteen days. Aged twenty-four to twenty-eight months in Slavonian oak barrels. Unfiltered. A majestic, traditional Barolo with power, harmony and complexity but especially perfectly balanced components; extraordinary longevity.

Wine exported to: Korea, Puerto Rico, Australia

Most recent awards

VINOUS MEDIA: 95

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:	2 years
Aging in bottle:	1 year
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard name:	Bussia
Vineyard location:	Monforte d'Alba
Vineyard size:	6.25 hectares (15.5 acres)
Soil composition:	Calcareous clay

Vine training:	Guyot
Altitude:	300-350 (984- 1,150 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	4000
Exposure:	Southern, southwestern
Years planted:	1970-1985
Time of harvest:	Mid-October
First vintage of this wine:	1961
Total yearly production (in bottles):	20,000-25,000



Tasting Notes and Food Pairings

Tasting notes:	Brilliant, textured ruby color with subtle light reflections; extremely complex and characterful bouquet, intense yet mellow; mineral and earthy notes confirmed on the palate: a symphony of powerful flavors and aromas.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Best with red meat and game, excellent with structured dishes and fine cheeses.
Aging potential:	Extraordinary aging potential, 20-25 years
Alcohol:	Alcohol 13-14 % ; Acidity 5-5.5 gr/l
Winemaker:	Pietro Colla