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Bricco del Drago Langhe 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. The earliest instance of a “Super Piedmontese,” first released in 1969 by Luciano De Giacomi (Alba-native, writer and wine and food scholar, 1921-1995). It is a blend of approximately 85% Dolcetto and 15% Nebbiolo. The soil and microclimate of Cascine Drago provide the Dolcetto variety with amazing complexity and structure. That is the reason De Giacomi decided he would soften the Dolcetto and add a dab of finesse by blending it with a small percentage of the noble Nebbiolo grape and age the blend in wood. The result became one of the region’s most iconic reds. It is extremely elegant and refined, with extraordinary longevity. The vineyards were planted in 1970, 1989 and 2000. The two varieties are vinified separately and blended before oak aging begins. It lasts about eighteen to twenty-four months, depending on the vintage. A very elegant bouquet thanks to the perfect fusion of Nebbiolo’s finesse and the volume of Dolcetto; spicy and grapey notes.

Wine exported to: Korea, Puerto Rico, Australia

Most recent awards



Winemaking and Aging

Grape Varieties:	85% Dolcetto, 15% Nebbiolo
Fermentation container:	Concrete
Fermentation temperature:	30 °C (86 °F)
Length of maceration:	5-8 days for Dolcetto, 10-12 days for Nebbiolo
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Container size:	30-50 hl
Type of oak:	Slavonian oak
Bottling period:	July
Aging before bottling:	24 months
Aging in bottle:	12 months
Closure:	Natural Cork



Vineyard

Organic:	No
Vineyard name:	Bricco del Drago
Vineyard location:	Alba
Vineyard size:	3.73 hectares (9.2 acres)

Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	330-400 meters (1,082-1,312 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	4000
Exposure:	Western
Years planted:	1970, 1989, 2000
Time of harvest:	10-20 September
First vintage of this wine:	1969
Total yearly production (in bottles):	10,000-15,000



Tasting Notes and Food Pairings

Tasting notes:	Very deep ruby red with violet nuances; elegant bouquet highlighting the best characteristics of Nebbiolo (finesse) and Dolcetto (roundness). In Federica's words, a choir where the sopranos are supplied by Nebbiolo, the basses by Dolcetto.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Suitable for robust and flavor-packed recipes as well as gnocchi with tomato sauce, grilled meats and stews.
Aging potential:	Surprising aging potential: 20-25 years and even more
Alcohol:	Alcohol 13-14 % ; Acidity 5-5.5 gr/l
Winemaker:	Pietro Colla