



EMPSON & CO.
Experience Italy in a Wine glass



Dolcetto d'Alba Pian Balbo 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. A delightfully soft and versatile wine from a single vineyard, whose first plantings go back to 1969. Dolcetto is a favorite native grape in Piedmont as it is easy to drink and easy to pair. The wine features a whole array of fruit, full flavors, round texture, and lovely aromas with an intriguingly almond finish. It can gracefully accompany just about any meal. This version ages a few months in stainless steel and is bottled in spring, released after a few months in bottle. Fresh, full-bodied and flavorful, its delightful fruitiness and immediate appeal make it an everyday favorite. A true all-around wine.

Wine exported to: Korea, Puerto Rico, Australia

Most recent awards

JAMES SUCKLING: 90

GAMBERO ROSSO: 3 Bicchieri

WINE ADVOCATE: 91

WINE ENTHUSIAST: 89

WINE SPECTATOR: 91

VINOUS: 88



Winemaking and Aging

Grape Varieties:	100% Dolcetto
Fermentation container:	Concrete
Fermentation temperature:	30 °C (86 °F)
Length of maceration:	5-7 days
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Bottling period:	March
Aging in bottle:	6 months
Closure:	Diam



Vineyard

Organic:	No
Vineyard name:	Pian Balbo

Vineyard location:	Alba
Vineyard size:	3.73 hectares (9.2 acres)
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	270 meters (885 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	5500
Exposure:	Predominantly western
Years planted:	1970-2000
Time of harvest:	10-20 September
First vintage of this wine:	1994
Total yearly production (in bottles):	15,000-20,000



Tasting Notes and Food Pairings

Tasting notes:	A delightfully fruity, fragrant wine that is best enjoyed in its youth, though it may be cellared for a few years.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A perfect everyday wine, easy to pair perfect with pasta.
Aging potential:	Good fresh, but also after a few years
Alcohol:	Alcohol 12-13 % ; Acidity 5-5.5 gr/l
Winemaker:	Pietro Colla