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Experience Italy in a Wine glass



Nebbiolo d'Alba 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. This wine is produced in Cascine Drago, near the Barbaresco wine appellation. It spends one year in large barrels. An easy-to-drink elegant Nebbiolo.

Wine exported to: Korea, Puerto Rico, Australia

Most recent awards

WINE SPECTATOR: 94

WINE ADVOCATE: 94

JAMES SUCKLING: 93

WINE ENTHUSIAST: 91

ULTIMATE WINE CHALLENGE: 93

VINOUS: 91



Winemaking and Aging

Grape Varieties:	100% Nebbiolo
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:	12 months
Closure:	Diam



Vineyard

Organic:	No
Vineyard name:	Drago
Vineyard location:	Alba

Vineyard size:	3.99 hectares (9.86 acres)
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	330-400 meters (1,082-1,215 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	Apr-00
Exposure:	Western and Eastern
Years planted:	1967, 1989, 1999
Time of harvest:	Late September-Early October
First vintage of this wine:	1994
Total yearly production (in bottles):	20,000-24,000



Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red color; complex, characteristic aromas reminiscent of its elder brothers, Barbaresco and Barolo
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	An important wine for the whole meal.
Aging potential:	Good aging potential, 10 years very easily
Alcohol:	Alcohol 13-14 % ; Acidity 5-5.5 gr/l
Winemaker:	Pietro Colla