



*Poderi Colla*

## RIESLING LANGHE DOC

IN THE VINEYARD: Varieties : 100% Riesling

In Alba vines planted in 1987, in Barbaresco in 2009

Exposure : in Alba West-Northwest, in Barbaresco West

Altitude : in Alba around 350 meters, in Barbaresco 240 meters

Vines per hectare : approximately 4,000

Wine yield per hectare : about 5,000

Harvest time : September 10th-25th

CELLAR: Hand-picked, immediately soft-crushed, settled at 8°/10° C for 24

hours. After racking, alcoholic fermentation is at a temperature of

20°/22° C. in stainless steel. The wine is left on the lees for a few

months, previous to being naturally cooled in winter, and bottled in the spring.

Alcohol : 12-13% by vol. ; Total acidity : 7-8 gr./l. ; Dry extract : 18-20 gr./l.

### TASTING NOTES

The colour is straw yellow with greenish highlights and the s bouquet suggests aromas of mountain flowers, with a penetrating and well-sustained mineral and full citrus flavour. The acid tanginess, complexity, fullness and length strike the palate.

Possibility of positive ageing over time.

Serve as an aperitif or with fish hors d'oeuvres.

Serving temperature: 9-11°C – serve in glass of medium capacity (tulip shape)  
Grapes : Riesling (100.00%)

## PIEMONTE

Piedmont is located right in the northwest corner of Italy, with Switzerland to the north, France just west and the beautiful Mediterranean coast line and fishing villages of Liguria only an hour and a half south. In the alpine zone it is very cold. The climate however in the lowland is continental: cold winters and often dry, warm summers. There are often formations of fogs as after all it is characteristic in Lowland Padana. On the shores of the lakes the climate is mild.;The Piedmont Wine Region, particularly in the Langhe sub region, is the land of castles, vineyards and romantic hills shrouded in mist. The Alps hover over this lovely wine region, and the region's names in fact makes reference to this (Piemonte means "at the foot of the mountain").

