



Poderi Colla

PINOT NERO CAMPO ROMANO LANGHE DOC

IN THE VINEYARD: Variety: 100% Burgundian Pinot Nero ; Exposure : westerly

Average altitude : approximately 330 meters above sea level

Planted in : 1977 ; Vines per hectare : approximately 4,000

Wine yield per hectare : 3,500-4,000 liters approx.

Harvest time : September 10th-20th

CELLAR: Hand-picked, the grapes are immediately destalked and crushed;

maceration on the skins lasts 8/10 days, at a temperature of about 30°C.,

followed by malolactic fermentation, completed before winter.

The wine then sojourns in oak casks, for about 12 months.

Alcohol : 12.5-13.5 % by vol. ; Total acidity : 5-5.5 grams per liter of tartaric acid

Dry extract : 23-25 grams per liter

TASTING NOTES

Subtle ruby-red colour with the bright rosé facets typical of Pinot

Nero, a very elegant aroma with spicy white pepper, fruit and flower

notes; it stands out on the palate for its elegance and balance, for its

length and elegant wood notes and for the enjoyable sensations it

arouses on the sides of the tongue. It may not be a traditional

Piedmontese wine, but it makes an excellent match for our agnolotti

and for roast poultry.

Serving temperature: 14-16°C – serve in a fairly capacious glass to

bring out its full volume

Grapes : Pinot Nero (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").

