

Poderi Colla

BARBARESCO DOCG RONCAGLIE - TENUTA RONCAGLIA

As early as 1880, Roncaglie was already recognized as one of the

best and most important areas for Barbaresco production.

IN THE VINEYARD: Varieties : 100% Nebbiolo

Exposure : southern, Southwesterly

Altitude : approximately between 240 and 280 meters above sea level

Vines planted in : 1970 - 1980 – 1995 - 2010 ; Harvest time : October 5th-15th

Vines per hectare : around 4,000/5,000 ; Wine yield per hectare : around 4,000 liters

CELLAR: Grapes are hand-picked, destalked and crushed; the must successively

macerates on the skins for approximately 12/15 days at a maximum

temperature of about 30° C., and malolactic fermentation ensues, completed before winter.

In the spring, the wine sojourns in oak casks for a period from 12 to 14 months.

Alcohol : 13-14% by vol. ; Total acidity : 5-5.5 grams per liter of tartaric acid

Dry extract : 26-30 grams per liter

TASTING NOTE:

Deep, intense ruby-red in colour, with a complex and lively aroma with earthy notes of blackberry, wild rose and violet. A “classic” Barbaresco that maintains the underlying elegance of the Roncaglie cru: it is full, pervasive and intense on the palate. A lovely wine with a strong personality and a very long, final velvet tannin sensation with great ageing potential. This is a fine wine for the whole meal, finding its best match in red meats and game birds. Serving temperature: 17-19°C serve in a balloon glass, we advise decanting very old vintages before drinking to allow them to breathe.

AWARDS vintage 2010: WINE ENTHUSIAST 2013 = 92 ; VINOUS 2013 = 91+

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").



ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong