



Poderi Colla

BAROLO DOCG BUSSIA - DARDI LE ROSE

The Dardi di Bussia zone is historically considered one of the great Barolo crus.

IN THE VINEYARD: Variety : 100% Nebbiolo

Exposure : southern, Southwesterly ; Altitude : 300 to 350 meters above sea level

Vines planted in : 1970 - 1985 ; Vines per hectare : approximately 4,000

Wine yield per hectare : around 4,000 liters ; Harvest time : October 10th -20th

CELLAR: Grapes are hand-picked, destalked and crushed; the must successively macerates on the skins for 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 24 to 28 months.

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

Dry extract : 27-30 grams per liter

TASTING NOTE

Deep, intense ruby-red in colour, with a rich and refined bouquet, delicately spiced, bringing out floral tones, mingled with red berry fruit and tar. Full-bodied and strongly structured, it stays on the palate with supple tannin sensations, covered with fragrant notes of ripe fruit and liquorice. A traditional, "majestic" Nebbiolo with the might, balance and complexity of a symphony orchestra! Extraordinary ageing capacity. Despite its strong personality, Barolo can be enjoyed frequently with red meat and ground game, even – why not? – with very rich fish dishes, such as baked turbot, or a dinner featuring speciality cheeses. Serving temperature: 17-19°C – serve in a balloon glass, decant the very old vintages before drinking to allow them to breathe.

AWARDS Vintage 2009: DECANTER 2013 = 90+ ; WINE ENTHUSIAST 2013 = 93 ;

VINOUS 2013 = 92 ; GAMBERO ROSSO 2014 = 3 glass
Grapes : Nebbiolo (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").

