Poderi Colla Costa Bruna, Barbera d'Alba DOC 2022

IAD0362022

Poderi Colla

— Piemonte, Italy

Like a bear hug from a rugged outdoorsman in a heavy cable-knit sweater – an abundance of heart and character. From a 90 year old vineyard on Colla's Tenuta Roncaglia estate in Barbaresco, this is a wine that lingers long on the palate and offers more with each sip.

Production

The Barbera grapes for this wine were cultivated in a vineyard in Poderi Colla's Tenuta Roncaglia estate, a 13 hectare estate (8 of which are under vine) south of the village of Barbaresco. The vineyard faces west and has an altitude is 250 metres above sea level. Vine density is 5,500 plants per hectare and the average annual yield is 4,500 litres. Part of the vineyard was replanted in 1995: about a half a hectare maintained the old vines, planted in 1930, which yields a tiny crop of superlative quality, with small bunches of small, wide-apart berries, intensely coloured, succulent and extremely sweet. The new shoots are the result of a selection of the old vine's understock, grafted onto rootstock type 420/A, which is not very vigorous and has excellent compatibility with the soil and the Barbera variety. The grapes are always harvested by hand and placed into small baskets. Harvesting generally takes place between the 20th to 30th September. The hand picked grapes are immediately destalked and pressed. The grapes are fermented, and given a 10/12 day maceration on the skins at a maximum temperature of 30 degrees Centigrade. Malolactic fermentation follows and is completed before the winter. The wine is matured for 8 to 12 months in Slavonian and French oak cases (partly new) before undergoing a light fining and racking before bottling.

Tasting note

Aromas of black cherries, chocolate, liquorice and a hint of background meatiness. Authentic and classy Barbera with a finely textured palate and a quiet lingering finish. Bursting with pure wild berry fruit, offset by bright acidity. Refreshingly not too polished, authentic and rustic, showing a real sense of place.

Food Match

Match with pasta with a meaty sauce, flans, hearty stews and red meats.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Barbera d'Alba DOC

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
NONE