Poderi Colla Ranera Riesling, Langhe DOC 2022

IAD0402022

Poderi Colla

— Piemonte, Italy

A rare example of great Italian Riesling from a small plot of 30 year old vines on Colla's Cascine Drago estate. A dry, mineral style capable of long ageing.

Production

Made from Riesling grapes cultivated in Poderi Colla's Cascine Drago Estate in Alba. The vineyard faces west-northwest and is around 350 metres above sea level. The vines were planted in 1987. Vine density is 4,000 plants per hectare and average yield is 5,000 litres per hectare. The hand-selected Riesling grapes are soft-pressed and allowed to settle at 8 to 10 degrees C for 24 hours. The must is then fermented in stainless steel at a controlled temperature of 22 degrees C maximum. This is followed by a partial malolactic fermentation and the wine is left on the lees for a few months. Finally, the wine is cooled and clarified before being bottled in the spring.

Tasting note

Attractive varietal aromas of lime with delicately floral, lightly honeyed notes. The palate is fine and taut with crisp green apple, citrus and mineral notes giving complexity and concentration - all balanced by lively acidity. A serious wine, but in a gently Italianate way - which, with bottle age, develops the complex, spicy notes typical of fine, mature Riesling.

Food Match

Serve as an aperitif, with light fish based dishes or Risotto a l'herbe.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Langhe DOC

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Riesling 100%

Suitable for:
Vegan

Bottle Barcode:
NONE