Poderi Colla Pian Balbo, Dolcetto d'Alba DOC 2024

IAD0472024

Poderi Colla

— Piemonte, Italy

2022 Vintage

IWC Bronze
2023

Poderi Colla have a long history of high quality Dolcetto production. This bright and fruity food-friendly wine is from their Cascine Drago estate in Alba - the younger sibling to Bricco del Drago.

Production

The Dolcetto grapes are sourced from Colla's Cascine Drago estate - where the average age of vines is 20 years, planted at around 350m altitude. The grapes are immediately destalked and crushed, and then macerated on the skins for 5-7 days. Malolactic fermentation is completed before winter sets in. The wine stabilises in stainless steel, and then rests for a few months in bottle.

Tasting note

A vibrant nose of wild strawberry, cherry and violet. The palate is abundant in fresh cherry, redcurrant and plum with sweet spice and dried herbs, alongside refreshing acidity. A wine of depth and personality with a firm, dry and savoury finish - serve lightly chilled.

Food Match

A perfect match for Italian meat based pasta dishes, carpaccio of beef and lightly grilled meats.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Dolcetto d'Alba DOC

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Dolcetto 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
NONE