Poderi Colla Drago, Nebbiolo d'Alba DOC 2023

IAD0442023

Poderi Colla

— Piemonte, Italy

From the Colla family's Cascine Drago estate on the border with Barbaresco, this is a pure, savoury and approachable example of the grape at its beguiling best.

Production

Produced from Nebbiolo grapes cultivated in Poderi Colla's Cascine Drago estate in the Alba DOC region. The vineyards are around 350m above sea level. The vines in the Pian Bosco vineyard were planted in 1967 and those in the Luino vineyard were planted in 1989. Vine density is around 4,000 plants per hectare and the average annual yield is 5,000 litres per hectare. Harvesting is usually done in early October. The hand-picked Nebbiolo grapes are placed in small baskets and taken to the winery where they are de-stalked and softly pressed. The grapes are then macerated on the skins for 10 to 12 days at a controlled temperature of around 28 to 30 degrees Centigrade. This is followed by a malolactic fermentation which is completed before the winter. The wine is matured in some Slavonian and some French oak casks, partly new, for 8 to 12 months.

Tasting note

A fine aromatic nose with redcurrant fruit, mingling with spicy, smoky notes. Taut and fresh on the palate combining bright red fruits with earthy notes and brown spice. A complex and elegant expression of Nebbiolo combining vibrant acidity, perfectly poised tannins and fine aromatic length.

Food Match

Serve with grilled steak and red meat, or alternatively robust pasta dishes with wild boar or rabbit ragu

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Nebbiolo d'Alba DOC

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
NONE