Poderi Colla Campo Romano Pinot Nero, Langhe DOC 2022

IAD0342022

Poderi Colla

— Piemonte, Italy

Exactly what you'd expect from a Pinot Noir from Barolo-land to taste like. Tino Colla studied in Burgundy in the late '60s, and fell in love with Pinot Noir. Upon returning to Piemonte, French cuttings of the vine were planted on 2.5ha of land that makes up part of Poderi Colla's estate. The result is this fine and complex red - a classically-styled Pinot Noir, but true to its Piemontese roots.

Production

Made from 100% Pinot Nero (Pinot Noir) grapes cultivated on the Campo Romano vineyard on Poderi Colla's Cascine Drago estate in Alba. The slopes on this west-facing vineyard are at an altitude of around 330 metres above sea level. The vines were planted in 1977 and vine density is 4,000 per hectare. The average annual yield is 3,500 to 4000 litres per hectare. The harvest is generally carried out between 10 to 20 September. The hand harvested grapes are placed in small baskets and taken to the winery where they are immediately destalked and pressed. Fermentation is carried out with maceration on the skins lasting for 8 to 10 days (maximum temperature 30 degrees Centigrade). This is followed by malolactic fermentation which is completed before the winter. The wine is matured in Slavonian and French oak casks, partly new, for 8 to 12 months.

Tasting note

A complex, savoury nose with a lively bouquet of wild berry fruit and a hint of white pepper. The palate is layered with a great depth of ripe red fruit, fresh acidity and a hint of oak - lifted with bright, delicate strawberry characters on the finish. An elegant and complex expression of Pinot Noir - classically European with complex savoury notes giving a noticeably Piemontese accent.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Langhe DOC

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Pinot Nero 100%

Suitable for:
Vegan

Bottle Barcode:
NONE

Food Match

Match with medium-bodied meat dishes, game and pasta (particularly agnolotti).