Poderi Colla Dardi le Rose Bussia, Barolo DOCG 2020

IAD0782020

Poderi Colla

— Piemonte, Italy

This fine and classic, single vineyard, Barolo is a testament to the Colla family's Dardi le Rose site on the slopes of the Bussia hill - one of the best for the production of full-bodied Barolo with the potential to age.

Production

This very special wine is from a single vineyard called Dardi le Rose, on the hill of Bussia, a historically renowned site for great Barolo. The vines are grown at 300 - 350 metres above sea level, with a southern /southwesterly exposure. The grapes are harvested mid-October. The grapes are destalked and pressed, and the must is macerated on the skins for approx 15 days - it undergoes malolactic fermentation. In the spring the wine matures in casks of Slavonian and French oak, part new, for a period of 24 to 28 months.

Tasting note

Fresh red fruit aromas alongside hints of dried figs and spice. The palate is complex with bright redcurrant fruit and a herbal, mineral character. The fine tannic structure and level of acidity means that, whilst drinking now, this wine will age and improve for many years.

Food Match

Perfect with a big veal chop or good buttery egg pasta with shaved black truffle. Also works well with particularly rich fish dishes such as roast turbot.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Barolo DOCG

Winemaker:
Tino & Pietro Colla

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Bottle Barcode:
8006184000012