



PODERI COLLA®



BAROLO DOCG

Bussia

Dardi le Rose, Bussia di Monforte

The Dardi di Bussia subzone is historically considered one of the great Barolo crus. It is mentioned, for example, in the "Monograph on Viticulture and Oenology in the Province of Cuneo" by L. Fantini of 1880 and in the *Atlas of the Great Langa Vineyards* published by Arcigola Slow Food, as one of the most prestigious wines.

VINEYARD

Grapevine: 100% Nebbiolo

Exposure: South, South-West

Altitude: approx. 300 to 350 metres above sea level.

Year of planting: 1970 - 1985

Strains per hectare: approx. 4,000

Yield in litres per hectare: approx. 4,000

Harvest period: 5-20 October

WINERY

Manual harvesting, destemming, pressing, maceration with the skins for 12 to 15 days at a maximum temperature of about 30° C, complete malolactic fermentation before winter. In spring, it goes into oak barrels for a period of 24 to 28 months.

Alcohol content: 13-14% vol.

Total acidity: 5-5.5 gr/l.

Dry extract: 27-30 gr/l.

TASTING

Intense garnet red, ample and elegant bouquet delicately spiced, with hints of flowers, small red fruits and tar. On the palate, an opulent structure buoyed by soft tannins, overlaid with ripe fruit and liquorice. A 'majestic' traditional nebbiolo with the power, harmony and complexity of a great orchestra! Extraordinary ageing capacity. Perfect in combination with red meat and furred game dishes, but also very rich fish dishes, such as baked turbot, as well as with fine cheeses.

Serving temperature: 15 /17° C. - Very large glass

Decant before drinking to let the wine breathe



CAMPAIGN FINANCED ACCORDING TO EU. REGULATION N. 1308/13