



PODERI COLLA®



Nebbiolo d'Alba DOC

Cascine Drago, Alba

VINEYARD

Grapevine: 100% Nebbiolo

Exposure: West and East

Altitude: approx. 330 to 370 metres above sea level.

Year of planting: 1967, 1989 and 1999

Strains per hectare: approx. 4/5,000

Yield in litres per hectare: approx. 5,000

Harvest period: 25 September - 10 October

WINERY

Manual harvesting, destemming, pressing, maceration with the skins for 10-12 days at a maximum temperature of 28° to 30°, complete malolactic fermentation before winter. Ageing in oak barrels for about a year.

Alcohol content: 13-14% vol.

Total acidity: 5-5.5 gr/l.

Dry extract: 24-26 gr/l.

TASTING

Garnet red. Complex nose with aromas of plum, spices, red berries, dried rose and violet. In the mouth it has a frank, powerful taste, with strong tannins well integrated into the structure of the wine. Good length and persistence with fruity and spicy finish.

An important wine for the whole meal, it goes best with pasta with meat sauce and with meaty main courses.

Serving temperature: 15/17° C.

Rather large glass to convey the complexity of the wine



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

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