

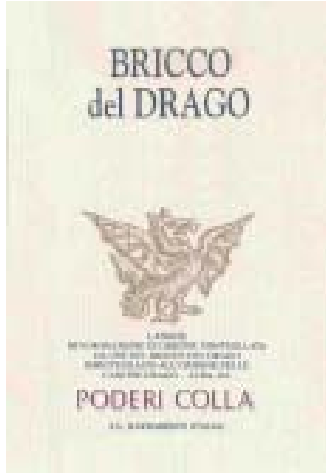
Piedmont

Updated: September 2008



Poderi Colla

Location: Alba,
Province of Cuneo



The first Colla with a winemaking reputation worked in the Langhe hills in 1703. His name was Carlo, and his family tree flourished, uninterrupted, to this day: over three centuries in the heart of great wine. Our own times have witnessed the legendary career of **Beppe Colla** (born in 1930), the definitive authority on the Langhe appellations.

Beppe was one of the founding fathers of the Alba DOCs in the 1960s, and is said to know every vine in every vineyard around Alba!

Beppe's daughter, **Federica**, chose to follow in her father's footsteps after university graduation, specializing in Wine & Liquor Management with the O.I.V. in Paris. His "baby brother" (19 years younger), **Ernesto ("Tino") Colla**, also built up a reputation in his own right. After completing the prestigious Alba school of oenology (*Scuola Enologica di Alba*), he debuted in Burgundy,



previous to returning to a brilliant career in native Piedmont. In 1993, Federica and Tino joined forces and founded **PODERI COLLA** (literally, the "Colla farms"). This is made up of *three distinct properties*:

- **Cascine Drago** in Alba, heart of the **Langhe appellation**;
- **Tenuta Roncaglia**, which takes its name from the historic **Barbaresco cru of Roncaglio**; and
- **Tenuta Dardi Le Rose**, forming part of the renowned **Barolo Bussia cru** in Monforte.

Together, Cascine Drago, Tenuta Roncaglia and Tenuta Dardi Le Rose constitute a 360-degree spectrum of Alba's star reds worthy of the Colla heritage. Total production is around **150,000 bottles yearly, all estate-grown and bottled**. Surface under vine is now **67 acres** in all (27 hectares), and the team comprises Tino's sons **Pietro and Francesco** (respectively born in 1980 and '83), both oenologists. Yearly production is approx. **150,000 bottles**.



The
Colla
Concept:

Naturalness and originality are paramount. Colla wines hail from exceptional vineyards that may truly be termed unique, the result of winemaking practices

respectful of the grapes and the wine; practices that tend to maintain and enhance the original characteristics of variety and area, without forcing the product into standard or fashionable flavors. In the Collas' own words, "We seek not excess and forcibly 'international' wines, but balance, finesse and original nuances. Our wines are not 'high-tech'. They are man-made, with a strongly 'human' element, outstanding natural concentration thanks to *terroir* and fruit (not thanks to overwhelming wood, machinery, manipulation etc.), and very well balanced components."



CASCINE DRAGO • *Comprises winery and wine museum, and focuses on the varietal treasures of Alba and the Langhe hills, led by the famous Bricco del Drago cru (now DOC, this was actually Piedmont's first Super Vino da Tavola, in 1969), and complemented by international favorites such as Chardonnay, Rhine Riesling and Pinot Noir (the latter were planted here as early as the 1960s, well before they became fashionable!). Vines cover 30 acres, at 1,080-1,320 feet above sea level. Guyot-trained, they are aged an average of 20 years, with rootstock planted as recently as 1989 and as far back as 1969. Two of the vineyards are historically significant and yield cru wines going by the same name.*

"BRICCO DEL DRAGO" LANGHE DOC: *Single-vineyard from old-vine Dolcetto and Nebbiolo (about 85%/15% respectively): majestic, complex, long-living; bouquet of raspberries, plums, chocolate, truffles, game & balsamic undertones exploding into a powerful, flavorful, lingering palate.*
"CAMPO ROMANO" PINOT NERO LANGHE DOC: *Also a single-vineyard, old-vine red, the cru name derives from the remains of an ancient Roman settlement, found when the vines were planted. 100% Burgundian Pinot Noir grown at 1,090 feet, 6-8 months in oak; soft, full, well balanced.*

NEBBIOLO D'ALBA DOC: *Intense, elegant nose of raspberries, wild strawberries, a hint of vanilla; excellent structure & balance, soft tannins.*
TENUTA RONCAGLIA • *A total 32 acres, 20 of which under vine, in one of Barbaresco's most beautiful and scenic areas. The property (south of the town of Barbaresco, 3 miles from Alba), lends its name to the area and top historical cru, documented as far back as the mid-1800s. In fact, Tino & Federica's Tenuta Roncaglia makes up over 70% of the cru itself.*

BARBARESCO RONCAGLIE DOCG: *The pinnacle wine, from southerly exposed vines at 790-920 feet above sea level, oak-aged 12-14 months. Ruby with garnet hues; classic bouquet of dried rose petals, cherry, chocolate, tobacco, spice followed by a complex, flavorful, fleshy palate with sweet tannins, great balance and a lingering, harmonious finish.*

BARBERA D'ALBA "COSTA BRUNA" DOC: *Single-vineyard from very old hillside vines (some of which 60 years old!). The wine's extract and concentration are fine-tuned by 8 to 10 months' élevage in oak.*

DOLCETTO D'ALBA "PIAN BALBO" DOC: *Delightfully soft and versatile single-vineyard.*

DARDI LE ROSE • *These superb 17 acres come from distinguished stock: Dardi (part of the renowned Bussia cru) was quoted as early as 1880 among Barolo's historical production areas.*

BAROLO BUSSIA DOCG: *From grapes grown on this top-class soil at 980-1,150 feet, and S-SW exposed vines aged 15-30 years. Elegant bouquet of tobacco, licorice, goudron, berry fruit, dried herbs and roses; silky texture over sweet tannins, wonderful extract, structure and concentration.*