

Roero DOCG

Colla

2020

An **enchanting bouquet** of raspberries with hints of roses and vanilla. A **rich taste** in the mouth with **smooth tannins** that are well **balanced** with the warmth of the body. It recalls the bark of dried roses, red currants and raspberries.

It's well matched with **meat**, international dishes and the best medium seasoned cheeses. Serving temperature 18°C.

Basic Information

Product name: Roero DOCG Colla

Cépage: Nebbiolo

Appellation: Roero

Classification: DOCG

Color: red

Type: still

Country/Region: menzione geografica Colla di Vezza d'Alba, Piemonte, Italia

Vintage: 2020

Alcohol percentage: 14.5%

Sugar rate: 0.5 g/l



Vineyard

% of Grape/Cépage: 100% nebbiolo

Soil: calcareous

Type of harvest: hand picked

Winemaking

Method: steel

Temperature: 28 °C

Length: 15 days

Malolactic: steel

Aging: slight touch of oak

Age of barrels: new – 3 years

Wood type: allier

Barrels type: barrique

Level of toast: medium

Percentage of new barrel: 50%

Aging time in wood: 18 months

Bottle

Empty bottle weight: 450 g

Aging potential: 10 years

Cork size: 24x44

Cork material: natural cork

Bottle type: Bordeaux bottle

Chemical Analysis

Dry extract: 30 g/l

Total acidity: 5.59 g/l of tartaric acid equivalent

Total SO²: 90 mg/l

Free SO²: 25 mg/l