

Roero DOCG Riserva

Colla
2019

Tasting notes

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.

Is well matched with plates based on meat and international cuisine and the best medium seasoned cheeses. To be served at 18°C. Number of bottles produced: 2500.

Basic Information

Product name: Roero DOCG Riserva Colla

Cépage: Nebbiolo

Appellation: Roero

Classification: DOCG

Color: red

Type: still

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

Vintage: 2019

Alcohol percentage: 14.50%

Sugar rate: 0.5 g/l



Vineyard

% of Grape/Cépage: 100% nebbiolo

Soil: calcareal

Type of harvest: hand picked

Winemaking

Method: steel

Temperature: 25 °C

Length: 15 days

Malolactic: steel

Aging: in wood

Age of barrels: new

Wood type: allier

Barrels type: barriques

Level of toast: medium

Percentage of new barrel: 100%

Aging time in wood: 24 months

Bottle

Empty bottle weight: 450 g

Aging potential: 10 years

Cork size: 26×44

Cork material: natural cork

Bottle type: Bordeaux bottle

Chemical Analysis

Dry extract [g/l]: 30

Total acidity [g/l of tartaric acid equivalent]: 5.59

Total SO² [mg/l]: 90

Free SO² [mg/l]: 25

Packaging

Number of bottles per box: 6-12