

# Roero DOCG

## Colla

2021

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:** 2021

**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 SO<sup>2</sup>:** 90 mg/l

**Free SO<sup>2</sup>:** 25 mg/l

## Packaging

**Number of bottles per box:** 6