

## **San Rocco Seno d'Elvio (Alba), Province of Cuneo**

*Established: 1993*

*Owners: Colla families*

*Winemakers: Tino & Pietro Colla*

*Production: 150,000*

*Hectares of vines: 27*

*Viticulture: Conventional*



Founded in 1993 by brothers Tino and Beppe Colla (of Prunotto fame), Poderi (vineyards) Colla is today run by Tino and son Pietro and Beppe's daughter Federica. Their property is made up of three distinct properties: **Cascine Drago** in San Rocco Seno d'Elvio near Alba, also home to the winemaking; **Tenuta Roncaglia**, which takes its name from the historic Barbaresco cru and; **Tenuta Dardi Le Rose**, forming part of the renowned Barolo Bussia cru in Monforte. The Colla's loyalty to the roots of classic Piedmontese viticulture comes from a family heritage going back many generations. Tino perfectly sums up their winemaking philosophy:

- Classic - not traditional (which may have a negative connotation). By classic, we mean to enhance their continuity with great wines of the past.
- Original - the characteristics of the variety and area are uppermost.
- Natural - from vineyard to bottle, from grape to wine, with the least possible technological intervention, manipulation or additions.

### **Dolcetto d'Alba DOC 'Pian Balbo'**

Single vineyard Dolcetto from Tenuta Roncaglia, displaying the classic vivacious blueberry fruit of the variety with a fresh, lively palate.

### **Barbera d'Alba DOC 'Costa Bruna'**

From the Roncaglia cru in Barbaresco, where the oldest vines are 60+ years old. Deep, intense ruby red with a vinous bouquet, the palate round and full with well integrated wood. Appealing and forward in youth and equally cellar worthy, this is named after the matriarch of the family, Bruna, who happens to be one of the best cooks in the Langhe.

### **Nebbiolo d'Alba DOC**

Colla's Nebbiolo has become a benchmark for the variety, offering superb value for the traits it shares with its more famous siblings Barolo and Barbaresco. Full-bodied with strawberry fruit, firm and structured with pleasing tannins. Made to drink in the short-medium term, in the best vintages it fleshes out nicely with an extra few years in the bottle.

### **Barbaresco DOCG Roncaglia**

Documented as far back as the 1800's, Roncaglia is one of Barbaresco's finest cru's and the vineyards span the hillside in an amphitheatre like shape, capturing generous light and sunshine. On the 2007 vintage, Antonio Galloni writes, "there isn't much of a need to actually taste the 2007 Barbaresco Roncaglia. The bouquet alone is extraordinary. Sweet roses, cherries, hard candy and flowers are woven together in a mid-weight yet generous fabric of unusual elegance. Today the tannins are a bit foreboding, but there is every reason to think this will develop into a hugely rewarding wine in a few years' time. The purity of the fruit is striking, while the wine's balance is compelling. I was struck by the firmness of the Roncaglia. It is one of the most structured 2007 Barbareschi I tasted."

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**Barolo DOCG Bussia 'Dardi Le Rose'**

This 7 hectare vineyard at Dardi is one of the sub-zones (soprana) of the prestigious hillside cru of Bussia, located outside the village of Monforte d'Alba. Bussia is renowned for Barolo of great depth and concentration with mineral and animal notes. Typically, this has brooding aromas of scorched earth, spices and tobacco that lead to rich, complex layers of dried figs, plums and prunes that gradually open on the palate, finishing long and sweet. Always approachable in youth, always rewarding with long term cellaring.

This is what Antonio Galloni has to say on the 2006: "a bombastic, textured wine made in a surprisingly full-bodied style for this domaine. Though somewhat aromatically closed at first, the wine's pedigree is impossible to miss, as waves of dark fruit meld into grilled herbs, rosemary, spices and dried roses. Sweet, mentholated notes add complexity as this majestic Barolo continues to open up in the glass. This is without question one of the standouts of the vintage; and readers who appreciate a firm, cellar-worthy style of Barolo will want to give the Bussia Dardi/Le Rose serious consideration. Anticipated maturity: 2016-2031".

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