

2016 Collina San Ponzio Dolcetto product-pdf - Dolcetto d'Alba, Piedmont, Italy - DI | Velvety Dream- Staff Favorite

Why We're Drinking It

Few bottles excite a truly devoted wine lover more than Barolo. Those who pay even closer attention to the wines in their cellar and on their dinner table insist on Barolo La Morra. La Morra is Barolo's premier subzone. Consider Napa Valley Cabernet compared to Cab from Napa's Stags Leap District, and you're halfway to understanding the significance of this legendary locale. Vines here make for massively structured Nebbiolo. The area's limestone and clay composition also produces wines that age for an eternity.

Collina San Ponzio's is a stellar example of La Morra's incomparable terroir. Hand harvested at peak ripeness, these Nebbiolo grapes are fermented and transferred to the region's large, traditional casks (known as botti) for aging. Over the course of 24 months, the young wine's natural tannin and astounding acidity begin to soften, and the wine opens to reveal dried rose and lilac perfume with anise and cassis fruit ending in a cascade of meatier, savory elements like blood and earth. Still a baby, this will improve over the next two decades.

- The 2013 vintage in Piedmonte was excellent, earning 94 points from the Wine Enthusiast and Jancis Robinson reports: "The prognosis is for a vintage similar in quality to the already legendary 2010s."
- Collina San Pozio has been handed down through the generations of the Balocco family since the winery's founding around 140 years ago.
- This wine comes from estate vineyards planted between 25 and 55 years ago, providing a range of young and seriously old (low yielding) Nebbiolo.
- Collina San Ponzio uses no chemical fertilizer and allows for the growth of native grasses between rows of vines as a sustainable source of organic material and a natural block to soil erosion. Harvest is carried out strictly by hand in order to minimize the environmental effects.

Tasting Notes

Deep garnet in color, the Collina San Ponzio Dolcetto has a fruity bouquet recalling brushwood, berry fruit, and brier rose. This wine has gorgeous structure, ripe, rich tannins, and complexity.

VARIETAL

Dolcetto

APPELLATION

Piedmont, Italy

ALCOHOL

13.00

SIZE

750ml

BLEND

Dolcetto

The Story to Know

The farm Collina San Ponzio (from the name of this hamlet which from Vergne overlooks La Morra), is housed since 1986 in the present cellar, an ample farmstead, surrounded by vineyards, renovated and expanded in 1999. It was founded by Pietro Balocco, who managed to actualize a long tradition of his family in the field of wine-making, an activity which dates back to the early twentieth century and afterwards administrated by his son Antonino Balocco, who was awarded the gold medal in 1978 for the centenary of its establishment.

The management is now put into the hands of the Baloccos, who make wine from grapes which come from vineyards owned by the family, farmed with Nebbiolo grapes for Barolo wine, plants aged from five to fifty years, placed in the territory of Barolo and La Morra, in the Fossati vineyards. Wine production is a passion which starts with farming lands of good quality with love and knowledge, creates a synergy between the vineyard and the winemaker and continues with the wine-making which, thank to modern techniques, allows to protect and to value the typicality of our local vineyards. Since 1878 the Baloccos make wine in this way: they keep following the same philosophy and innovate while respecting

the tradition.

Perfect Pairings

Pairs well with meat dishes and seasoned cheese.

Ratings

94 Insider Points

Reviews

Fresh tobacco, savory mushroom and black cherry nose. Tart, ripe blackberry, red cherry, cassis, rosemary and a creamy undertone showing on a medium body with oaky tannin. Cranberry coming through on a lengthy finish. --
Premier Sommelier Team

This straightforward Dolcetto has red berry and spice aromas and raspberry jam, clove and orange zest flavors. With its flexible tannins, it's ready to be enjoyed soon.--Wine Enthusiast