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## LA COLOMBERA CORTESE 'BRICCO BARTOLOMEO'

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**Region:** Piedmont, Italy

**Appellation:** Colli Tortonesi DOC

**Grapes:** 100% Cortese

**Farming:** Practicing Organic

**Age of vines:** Planted in 1977 and 2000

**Altitude, Aspect, & Soil Type:** 280-300 M, SW, limestone-based clay

**Typical Harvest Time:** Middle of September

**Maceration & Fermentation:** 3 hours of maceration, low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 5 months in stainless steel, on the lees

**Finishing:** Cold stabilized and filtered, no fining

**Production:** 10,000 bottles annually

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### Notes from Oliver:

The story of La Colombera is a story of farming tradition, started by great-grandfather Pietro, then Renato, then Piercarlo, now Piercarlo alongside his children Elisa and Lorenzo. Five generations of the Semino family dedicated to the soil. Since 2000 the identity of the region, the Colli Tortonesi, has become increasingly tied to the Timorasso grape, which originated in this area and which finds its best expression here.

From a single vineyard planted right behind the family's winery, this Cortese is pleasing and fruity. Thanks to the aging on the lees, the weight in the mouth balances the crisp freshness of the variety. Crisp and juicy, with notes of golden apple and fresh herbs. Pairs beautifully with fish, seafood, pastas and risottos.