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## LA COLOMBERA CROATINA 'LA ROMBA'

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**Region:** Piedmont, Italy

**Appellation:** Colli Tortonesi DOC

**Grapes:** 100% Croatina

**Farming:** Practicing Organic

**Age of vines:** Planted in 2000

**Altitude, Aspect, & Soil Type:** 200 M, SW, calcareous clay

**Typical Harvest Time:** End of September

**Maceration & Fermentation:** 15 days of maceration, low temperature fermentation in stainless steel with indigenous yeasts

**Agging:** 8 months in stainless steel, 12 months in bottle

**Finishing:** Cold stabilized, no fining or filtering

**Production:** 6,000 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.

Croatina is a very interesting grape variety, giving a particularly distinctive perfume of red fruits and spices. On the palate it shows round, velvety tannins and full body. Notes of raspberry, currant, and wild herbs, with juicy acidity and earthy minerality. Delicious with cheeses and roasted meats.