



**WELL CRAFTED**  
WINE & BEVERAGE CO



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AZIENDA AGRICOLA  
**COLLINA SAN PONZIO**  
BAROLO  
DAL 1878

## The Farm

The farm Collina San Ponzio (from the name of this hamlet which from Vergne overlooks LaMorra), 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 along 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.

The selection includes, besides Barolo, which represents the main product, among the red wines: Nebbiolo d'Alba, Dolcetto d'Alba and Barbera d'Alba, and among the white wines: Roero Arneis, Langhe Favorita and Langhe Chardonnay, all produced in small and precious batches of 8000/10000 bottles. 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.

AZIENDA AGRICOLA COLLINA SAN PONZIO  
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[www.collinasanponzio.com](http://www.collinasanponzio.com)

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### STILL RED WINES:

BAROLO RISERVA D.O.C.G. Wine is made from the best of Nebbiolo grapes, produced by the oldest vines of cru Fossati Area only in the best vintages . For wines labeled Barolo Riserva, a minimum of six years of total aging is required.

The wine has a ruby red color, with orange tinges. The aroma is intense, with flowery notes and dried fruits fragrance, such as rose, violet, blackberry and prune. It has a velvet-smooth but firm taste, with structured tannins.

If paired with roast meat, braised beef, hunted meat and cheese, it will bring out the flavor of the food.

BAROLO D.O.C.G. is a product of Nebbiolo grape. Made in a limited area from Langhe, where there are calcareous soils tending to clayey (source tertiary – Miocene).Intense garnet red color with orange reflections.

Intense and persistent aroma,with hints of withered rose and violet, spices, blackcurrant and licorice.

Dry, full-bodied, velvety , austere with sweet and fruit tannins.Ideal to be drunk with roast meat, braised meat, game and cheese.

NEBBIOLO D'ALBA D.O.C. is the most important grape from Langhe.

Brilliant and lively color ruby - garnet red. Violet, sweet spices, floral aromas, with a dry , velvety flavor and balanced tannins. Ideal to be drunk with red meat and cheese.

BARBERA D'ALBA D.O.C. is the most particular grape from Langhe. Red ruby when young with a tendency to a garnet red with ageing. Blackberry, prune, forest berry and fruity aromas. Dry with a balanced acidity and slightly tannic. Ideal to be drunk with pasta dishes, meat dishes.

DOLCETTO D'ALBA D.O.C. The grape Dolcetto is typical of the Alba area. Intense color, ruby-red with shimmers of purple. Red fruits, blackberry, blueberry, rose, deep fruity flavors with almond notes and balanced tannic texture.Ideal to be drunk young with starters and pasta dishes.



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## STILL WHITE WINES:

**ROERO ARNEIS D.O.C.G.** This wine is created from grape of Arneis farmed in the lands located to the left of the Tanaro river, in the area of Roero.

Straw yellow color , bouquet of exotic fruits, white flowers, fruity, elegant, fresh and lightly bitter in the mouth. Ideal to be drunk young with starters and fish dishes.

**LANGHE FAVORITA D.O.C.** The Favorita is a rather rare original piedmontese grape. Straw yellow color crossed with green reflection, fruity bouquet of flowers and exotic fruits. Dry, fresh and lightly bitter in the mouth. Ideal to be drunk young with cold meat appetizers and fish dishes.

**LANGHE CHARDONNAY D.O.C.** is a rich and full-bodied white wine, with an outstanding personality. Straw yellow color with green reflections. Fresh and fruity bouquet. Dry, fresh, velvety, smooth flavor. Ideal to be drunk young with starters and fish dishes.



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## BAROLO RISERVA D.O.C.G.

Barolo Riserva Wine is made from the best of Nebbiolo grapes, produced by the oldest vines of cru Fossati Area only in the best vintages . For wines labeled Barolo Riserva, a minimum of six years of total aging is required.

The wine has a ruby red color, with orange tinges. The aroma is intense, with flowery notes and dried fruits fragrance, such as rose, violet, blackberry and prune. It has a velvet-smooth but firm taste, with structured tannins.

If paired with roast meat, braised beef, hunted meat and cheese, it will bring out the flavor of the food.

GROWING AREA: Barolo Cru Fossati

GRAPE VARIETY: 100% Nebbiolo

DENOMINATION: Barolo D.O.C.G.

YIELD 38 - 40 Hl/Ha

EXPOSURE AND ALTITUDE: South –East, 380-400 m a.s.l.

AGE OF VINES: 50 - 55 years

SOIL: Calcareous Clayey

TRAINING SYSTEM: Guyot, 4.200 vines per hectare

FERMENTATION: Rotofermenters, 18 days, 30°C

AGING: 30 months in large casks  
24 months in bottle

AGING POTENTIAL: 20 years

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## NEBBIOLO D'ALBA D.O.C.

Nebbiolo is the most important grape from Langhe.

Brilliant and lively color ruby - garnet red.

Violet, sweet spices, floral aromas, with a dry , velvety flavor and balanced tannins.

Ideal to be drunk with red meat and cheese.

GROWING AREA: Langhe

GRAPE VARIETY: 100% Nebbiolo

DENOMINATION: Alba D.O.C.

SOIL: Calcareous Clayey

TRAINING SYSTEM: Guyot, 4.200 vines per hectare

YIELD : 49 Hl/Ha

HARVEST: Beginning of October

FERMENTATION: Rotofermenters, 10 days, 28°C

MALOLACTIC FERMENTATION: 100% performed

AGING: 8 months in large casks

AGING POTENTIAL: 5 years

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## DOLCETTO D'ALBA D.O.C.

The grape Dolcetto is typical of the Alba area. Intense color, ruby-red with shimmers of purple. Red fruits, blackberry, blueberry, rose, deep fruity flavors with almond notes and balanced tannic texture. Ideal to be drunk young with starters and pasta dishes

GROWING AREA: Langhe

GRAPE VARIETY: 100% Dolcetto

DENOMINATION: Alba D.O.C.

SOIL: Calcareous Clayey

TRAINING SYSTEM: Guyot, 4.200 vines per hectare

YIELD : 56 Hl/Ha

HARVEST: Beginning of October

FERMENTATION: Rotofermenters, 7 days, 28°C

MALOLACTIC FERMENTATION: 100% performed

AGING: In stainless steel tanks

AGING POTENTIAL: 2 years

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## BARBERA D'ALBA D.O.C.

Barbera is the most particular grape from Langhe. Red ruby when young with a tendency to a garnet red with ageing. Blackberry, prune, forest berry and fruity aromas. Dry with a balanced acidity and slightly tannic. Ideal to be drunk with pasta dishes, meat dishes.

GROWING AREA: Langhe

GRAPE VARIETY: 100% Barbera

DENOMINATION: Alba D.O.C.

SOIL: Calcareous Clayey

TRAINING SYSTEM: Guyot, 4.200 vines per hectare

YIELD : 49 HI/Ha

HARVEST: Beginning of October

FERMENTATION: Rotofermenters, 9 days, 28°C

MALOLACTIC FERMENTATION: 100% performed

AGING: 50%stainless steel-50% small barrel

AGING POTENTIAL: 4 years

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## ROERO ARNEIS D.O.C.G.

This wine is created from grape of Arneis farmed in the lands located to the left of the Tanaro river, in the area of Roero. Straw yellow color , bouquet of exotic fruits, white flowers, fruity, elegant, fresh and lightly bitter in the mouth.

Ideal to be drunk young with starters and fish dishes

GROWING AREA: Roero

GRAPE VARIETY: 100% Arneis

DENOMINATION: Roero D.O.C.G.

SOIL: Sandy

TRAINING SYSTEM: Guyot, 4.200 vines per hectare

YIELD : 56 HI/Ha

HARVEST: Middle of September

FERMENTATION: Temperature of 16°C

MALOLACTIC FERMENTATION: Not performed

AGING: In stainless steel tanks

AGING POTENTIAL: 2 years

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