La Ponca
CHARDONNAY COLLIO DOC - 2021

La ponca

REGION: ITALY - FRIULI VENEZIA GIULIA

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La Ponca is located on the gentle slopes of Scriò, a hamlet perched at the northern boundaries of the Collio region in Friuli Venezia Giulia, north-eastern Italy. From here, lines of terraced vineyards unfurl surrounded by local broadleaf forests, while the eye catches the pale blue profile of the Alps in the distance, and the glimmering sea to the south. The balance between land, man and nature is given by a tacit agreement, in which respect for the ecosystem plays a fundamental role in the creation of identifying wines, the standard of the territory. La Ponca bears the name of the land on which it stands: “ponca” is a special rocky substrate composed of layers of sandstone alternating with marl of silty origin. The rock formation of the ponca took place 65 million years ago, but its structure is tender and fragile, continuously menaced by the elements and invasive human interactions. To prevent its erosion, it is necessary to employ a sustainable approach towards agriculture, which is embodied by the team at La Ponca with heart and soul. In this border place, privileged by unique pedoclimatic conditions, the entrepreneur and dreamer Alex Maccan has identified the perfect opportunity to give life to his ambitious wine project: 110 acres of woods, vineyards and arable land to help make Collio recognized in Italy and in the world as a territory highly suited to the production

THE WINE

Vineyard Profile

Petris estate vineyard near the northern boundaries of Collio DOC, Friuli Venezia Guilia.

- Altitude: 750 feet
- Exposure: South
- Soil: “Ponca” – hills composed of layered clay marl and sandstone
- Vine Training System: Guyot
- Vines Planted: 2009 – 2014

Harvest Notes

- 2021 growing season cool and breezy – “perfect”
- Timely rains during berry growth and ripening
- Hand harvested the beginning of September
- Soft pressing, followed by cold settling
- Fermentation in temperature controlled stainless steel tanks
- Aged on lees 15 months in stainless and 10hl oak barrels

Winemaker's Notes

Shiny straw yellow with golden shades. Notes of flint, ripe fruits and citrus with hints of vanilla and flowers. Flavors on the palate match the aromas. Well structured, creamy and sustained by a nice acidity to savor.
Pair with fish courses, soups, seafood, shellfish and aged cheese.

Technical Information

- 100% Chardonnay
- Alcohol: 14%
- Total Acidity: 6.09 g/l
- pH: 3.24
- Residual Sugar: 0.7 g/l

REVIEWS

Chardonnay Collio DOC – 2021

91 Points - jamessuckling.com, September, 2023

Candied apples, lemon peel, young almonds and hints of praline on the nose. Medium- to full-bodied, fresh and tense with creamy texture and a round, fruity finish. From organically grown grapes. Drink now.

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THE SORTING TABLE

91 Points - Vinous, April, 2024
The 2021 Chardonnay is airy, with an inviting bouquet of white flowers and raw almonds evolving into crushed yellow apples. It's luxuriously round and pliant with ripe orchard fruits and sweet spices elevated by candied citrus. This finishes fresh and perfumed while leaving the mouth watering for more. 2024 – 2028

GENERAL INFO

Country	Italy
Region	Friuli Venezia Giulia
Appellation(s)	Collio DOC, Venezia Giulia IGT
Proprietors	Alex Maccan
Founded	2004
Winemaker	Giovanni Ruzzene
Annual Production	1700 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable and organic