La Ponca
RIBOLLA GIALLA COLLIO DOC - 2021

REGION: ITALY - FRIULI VENEZIA GIULIA

LA PONCA

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

Skal estate vineyard near the northern boundaries of Collio DOC, Friuli Venezia Giulia.

- Altitude: 650 feet
- Exposure: East
- Soil: “Ponca” – hills composed of layered clay marl and sandstone
- Vine Training System: Guyot
- Vines Planted: average 2006

Harvest Notes

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

Winemaker's Notes

Straw-yellow with light green hues. Mineral aromas with touches of white flowers and citrus fruits. On the palate a nice consistency with the nose, with a highlighted nuance of citruses, typical of the variety.

Technical Information

- 100% Ribolla Gialla
- Alcohol: 14%
- Total Acidity: 5.67 g/l
- pH: 3.22
- Residual Sugar: 0.9 g/l

REVIEWS

Ribolla Gialla Collio DOC – 2021

90 Points - Vinous, April, 2024

The 2021 Ribolla Gialla is nuanced with fresh mint and stone dust, giving way to crushed green apples. It is silky yet savory and flows across the palate with a mineral-tinged blend of orchard fruits and herbal tones. This finishes with medium length while leaving the mouth watering for more. 2024 – 2027

TST THE SORTING TABLE

93 Points - View From The Cellar, September, 2024
The 2021 Ribolla Gialla from Tenuta La Ponca is fermented and raised solely in tank, coming in at fourteen percent octane in this vintage. The bouquet is deep, bight and complex, offering up a superb constellation of fresh lime, pear, green olive, a complex base of soil tones, wild fennel, a touch of basil, citrus zest and a floral topnote redolent of lavender. On the palate the wine is vibrant, full-bodied, focused and complex, with a rock solid core of fruit, excellent mineral drive and grip, a superb spine of acidity and excellent balance on the long and zesty finish. This is outstanding juice! 2024 – 2040

90 Points - Wine Spectator, May, 2024
Notes of mineral and dogwood blossoms accent flavors of yellow plum, star fruit and Macadamia nut in this lithe, lively white, with a well-spiced finish. Drink now through 2027.

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