La Ponca
SAUVIGNON 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

Ronc and Casa Rossa estate vineyards at the northern boundaries of Collio DOC, Friuli Venezia Giulia.

- Altitude: 625 – 790 feet
- Exposure: SouthWest
- 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 first half of September
- Cold maceration on skins for 48 hrs
- Soft pressing, followed by cold settling
- Fermentation in temperature controlled stainless steel tanks
- Aged on lees 15 months in stainless

Winemaker's Notes

Brilliant straw yellow with green hues. Predominant balsamic notes, mint, white flowers and white-fleshed fruits like peach. Salty, with a nice acid backbone which sustains and exalts hints of tomato and sage. The finish is marked by a return of the white peach.
Pair with asparagus, wild herb risotto and grilled fish.

Technical Information

- 100% Sauvignon
- Alcohol: 14%
- Total Acidity: 6.15 g/l
- pH: 3.19
- Residual Sugar: 1.1 g/l

REVIEWS

Sauvignon Collio DOC – 2021

90 Points - jamessuckling.com, September, 2023

Notes of salted lemons, spiced pears, freshly cut herbs and white roses. Sleek and juicy on the palate with a medium body. Crunchy and citrusy. From organically grown grapes. Drink now.

THE SORTING TABLE

92 Points - Vinous, April, 2024
The 2021 Sauvignon is sharply focused with a burst of savory herbs, lime zest and gooseberries forming its spicy bouquet. This displays silky, supple textures, blending ripe orchard fruits with sour citrus and mint. The 2021 finishes long and staining yet still remarkably fresh, leaving a pleasantly tart twang of sour melon. 2024 – 2026

91+ Points - View From The Cellar, September, 2024
The 2021 Sauvignon Blanc bottling from Alex Maccan is also fairly ripe in this vintage, coming in at a full fourteen percent alcohol. This bottling is also raised entirely in stainless steel tanks. The bouquet is deep, bright and nicely grassy in personality, wafting from the glass in a mix of fresh lime, green apple, gooseberry, damp grass, lovely soil tones and a topnote of white flowers. On the palate the wine is vibrant, full-bodied and complex, with a good core of fruit, fine soil undertow, good framing acids and a long, grassy and very nicely balanced finish. What I really like about this wine is that it revels in its varietal character, rather than trying to hide it! 2024 – 2030

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