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La Ponca Winery Showcases Collio Terroir With Distinctive Malvasia Collio DOC

Ancient soils and traditional methods shape a wine that captures the unique character of northeastern Italy’s Collio region.

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In the hills of Collio, in northeastern Italy, La Ponca winery is producing a Malvasia Collio DOC that reflects the unique characteristics of its land. The estate is located in Scriò, a hamlet in Dolegna del Collio, at the foothills of Mount Korada. This area is known for its marl and sandstone soils, called “ponca” by locals, which date back to the Eocene era about 65 million years ago. These soils, combined with the region’s climate and exposure to mountain currents and the Bora wind from the east, create conditions that are ideal for growing Malvasia grapes.

La Ponca’s vineyards cover 12 hectares and are surrounded by 40 hectares of woodland. The Malvasia vines are planted in two specific crus, Petris and Pacial, on steep hillsides at altitudes between 200 and 260 meters above sea level. The vines are between 14 and 18 years old and are planted at a density of 5,000 per hectare using the unilateral Guyot training system.

The winemaking process at La Ponca begins with a cold maceration on the grape skins for about 24 hours. This is followed by gentle pressing and cold static decantation to clarify the must. Fermentation and maturation take place at controlled temperatures, partly in stainless steel tanks and partly in oak barrels. The wine then spends 15 months aging on fine lees before bottling.

The resulting Malvasia Collio DOC is straw-yellow with golden reflections. It offers aromas that include iodine notes, balsamic hints, and touches of exotic fruit. On the palate, the wine is rich and creamy with a balanced acidity that supports its aromatic complexity. The structure and persistence of this wine reflect both the grape variety and the distinctive terroir of Collio.

Malvasia is an indigenous grape variety that has a long history in this region. Its ability to express the character of its environment makes it one of La Ponca’s most representative wines. The combination of ancient soils, careful vineyard management, and precise winemaking techniques allows La Ponca to produce a wine that stands out for its depth and connection to place.

This Malvasia pairs well with a range of foods typical of northern Italian cuisine. It complements mushroom-based dishes, aged cheeses, pumpkin pasta dishes, and various fish courses. The wine’s acidity and aromatic profile make it versatile at the

table.

La Ponca’s approach highlights the importance of terroir in winemaking. By focusing on traditional grape varieties and respecting the natural environment around their vineyards, they aim to produce wines that are both authentic and expressive of their origins. The release of their latest Malvasia Collio DOC continues this tradition, offering wine enthusiasts an opportunity to experience a taste that is closely linked to the landscape and history of Collio.