

The background features several stylized, light gray line drawings of leaves and vines. The leaves are detailed with veins and serrated edges, while the vines are depicted as elegant, flowing scrolls. These elements are scattered across the page, framing the central text.

la Colombera

laColombera





ELISA SEMINO, VITICULTURIST

The Queen of Timorasso

TIMORASSO FAMILY

Elisa Semino owns and runs La Colombera together with her father and brother. Their engagement and dedication to the territory and vineyards, the production chain with due regard to the territory and an accurate work in the wine cellar have led La Colombera to be one of the most preferred wineries offering the Timorasso wine, the Colli Tortonesi's legend.

A REAL NATIVE STORY

In 1937, Elisa's grandparents rented La Colombera in Vho, Tortona's hamlet, sited on the first hills at the border of the Po Valley. The landscape offers lovely vineyards interlaid by roses, narrow valleys reaching the near Apennines, rows of peach and cherry trees, acacia and chestnut woods, chickpea and wheat fields.

This geologically ancient land, composed by Tortonian white stones lends incomparable characteristics to the grapes, grown by the winery for over 60 years: Barbera, Croatina, Cortese as well as the local Nibio and Timorasso.



1937

The respect for agriculture and the land value gets back to the origin of Colombera, when grandparents Pietro and Maria rented a farm on the hills in Vho in 1938.

1955

The farmstead lives on its own economy: chickens, turkeys, a calf, a cow, wheat flour, eggs, milk, and some rows of vineyard, only for family's consumption.

1980

The vineyard is enlarged and Piercarlo decides not to deliver the grapes but to make and bottle the wine himself.

1998

The First label of Colombera is produced.

2000

First harvest of Timorasso.

2006

The Montino is born, the Timorasso Cru of La Colombera.





A MISSION CALLED TIMORASSO

Timorasso is a local white grapes vine, **cultivated** in the Tortonian territory **since the Middle Ages**. Already mentioned in the first agrarian encyclopedia of the XIV century, this wine confirms its tendencies and, over the centuries, becomes the most important Piedmontese white vine. After World War II its production is gradually abandoned, as other more vigorous and resistant grapes are preferred.

ELISA, THE PIONEER WINEMAKER, BELIEVES IN THE LEGEND OF A GREAT VINE

In the '90s Piercarlo and Elisa, together with some young winemakers of the Colli Tortonesi, are among the first 5 wineries to believe in the rediscovery of Timorasso. In their 20 hectares of La Colombera, they locate the grounds destined to exalt the characteristics of this vine: an alternation of clayey sandstone and marn layers, limestone and tuff spots, the right altitude to give the wine a marked minerality and a defined quality, **which improve in ageing**.

DERTHONA AND MONTINO

Piercarlo and Elisa plant 5 different types of vineyards, by using a mass selection of Timorasso's vines. After many years of research and of sensory analysis, they succeed in getting a complete ampelographic and aromatic profile as well as a greater complexity in the glass. As a result, they select the Montino Cru, the most awarded wine of La Colombera.

When young, the Timorasso is robust and pleasant; after bottle ageing, more interesting qualities emerge: mineral and hydrocarbon notes, refinement and balance, power and intensity.

COLLI TORTONESI'S DOC

Elisa examines the grapes and transforms the bunches in labels that tell the story of La Colombera and its territory: Colli Tortonesi V.Q.P.R.D (Quality Wines) Barbera **Elisa**, aged in wood, a wine dedicated to each woman of the family, while a tractor is bought for the birth of a son. **Vegia Rampana** (Old Witch), Barbera aged in steel. **Suciaja**, local Nibiò vine related to Dolcetto **Romba** Croatina in steel **Archè** Croatina in wood **Bricco Bartolomeo**, 100% Cortese.



la Colombera





THE WHOLE SEMINO FAMILY CONSIDER THE VINEYARD AS A “HERITAGE”

The respect for agriculture and the land value gets back to the origin of La Colombera, when grandparents Pietro and Maria rented a farm on the hills in Vho in 1938. Wheat, chickpeas and alfalfa are grown there till the end of World War II, when Renato, who survived the war, marries Giuliana. At the birth of Piercarlo, their son, they buy the first tractor and plant the vineyards.

THE LAND IS HANDED DOWN FROM FATHER TO SON

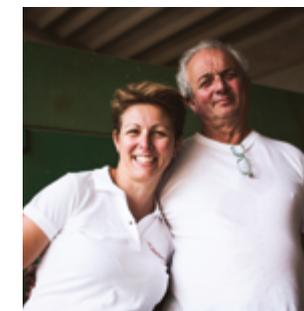
The farm lives on its own economy. In the booming years the vineyards expand but the cereal portion remains predominant until the '70s, when Piercarlo decides not to deliver the grapes but to make and bottle the wine himself.

Piercarlo and his son **Lorenzo** take care of the farming and mechanical sector. Lorenzo has been a snowboard champion of the Italian National Team, leaving this sport and the beloved mountains to help his sister in the winery adventure.

HANDS AT WORK, RESPECT FOR NATURE, SOIL PRESERVATION

Nowadays La Colombera is run in the respect to the surrounding ecosystem. Only copper fungicide and sulphur are used in the vineyards. No herbicide: manual work in all activities is favoured in the vineyards, from pruning to harvest. The maximum sustainability and soil preservation policy is applied. In the cellar, only sulphur is added before bottling.

Agricultural culture





Chickpeas and fruit



30 HECTARES OF REAL FARMING

30 hectares of La Colombera are mainly destined to **chickpeas and wheat** farming, plus about 2 hectares of **peach, cherry, apricot and plum trees**, grown with great attention to the territory, by using top farming techniques and advanced technologies which eliminate the use of synthetic products in order to establish a link between scientific knowledge and 80 years of farming experience.

PEACHES IN SYRUP AND THE CUGNÀ

Each year, from its own trees, La Colombera produces the famous **Volpedo peaches** in syrup and jams, directly sold in the winery. The typical and very tasty **Cugnà** is an ancient Piedmontese recipe, based on grape must, to be served with boiled meat and cheese.

COLLI TORTONESI, DOOR TO PIEDMONT

The Colli Tortonesi are an irregular and continuous sequence of vineyards, woods, slopes, villages. The Landscape drifts apart from the Po valley, becoming at first more rustic then almost upland. The rivers and creeks run through six valleys, narrow streets often wind on the hilly sides.



FLAVOURS IN THE CELLAR

At La Colombera you can taste wine and unique local flavours like the thick grain **Noble Salami of Giarolo** of ancient and traditional pork butchery, and the **Montebore Cheese**: three layers of cow, sheep and goat milk, served at the table of the noble Milanese Sforza Family in the XV century, rigorously produced according to the recipe and protected by the **Presidio of Slow Food**.

8TH DECEMBER, WINE TASTING

La Colombera also produce a high quality chickpeas flower: it is made in the fall and winter and can be tasted on **December 8th** in the winery itself, when the doors are open for Timorasso wine tasting together with the local Colli Tortonesi products, awaiting and anticipating the Christmas events.

WINE TOURISM

La Colombera welcomes wine tourists and winelovers offering the visit of the vineyards and the winery, with the tasting of their wines paring with local products.



Wine Tourism





Timorasso

DERTHONA 100% Timorasso

The Timorasso grapes grow in a light and dark clayey soil.

Derthona is a long-lived wine. The first years in bottle release a fruity peach fragrance, acacia and hawthorn blossoms aromas, and cotton candy as well. A powerful scent of honey also comes out. When young, hydrocarbon and mineral notes are less distinct, but bottle ageing of three/four years makes it even more appealing.

Service temperature: 10°
Size: 0.75 l, 1,5 l



Wines

VEGIA RAMPANA 100% Barbera

The barbera grows on dark clayey soils. In the glass, it shows a limpid red ruby colour with purple shadows. An intense and complex wine, with fragrances of marasca cherry, plums, cherries in alcohol and jams;

Smooth and warm, it is favoured in tasting by a splendid freshness and by a vigorous but refined tannin. Aged in steel, it's a long-lived wine, giving its best, when bottled, 8 years after the harvest.

Service temperature: 16°
In summer can be served at 13°
Size: 0.75 l, 1,5 l, 3 l



LA ROMBA 100% Croatina

The Croatina wine, aged in steel, grows on dark clayey soils. Clearly vinified, it shows a fine ruby colour, distinguishable on the nose by fruity notes of raspberry, cranberry and spices.

The Croatina in bottle smooths the sweet tannins and softens the marked freshness, peculiar traits of this young wine.

Service temperature: 16°
In summer can be served at 13°
Size: 0.75 l

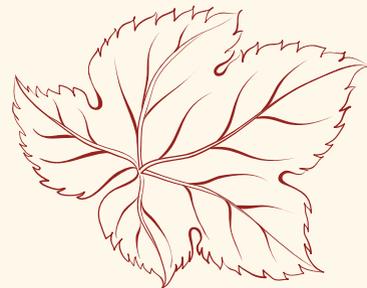


SUCIAJA Nibiò

The Nibiò grapes grow on clayey soils. This local vine, related to Dolcetto, gives an intense ruby wine, having spicy aromas together with a remarkable subtlety and impact of fruits and flowers.

Pepper, vanilla and tobacco merge into red fruits scents.

Service temperature: 16°
Size: 0.75 l, 1,5 l



MONTINO 100% Timorasso

The Montino comes from only one vineyard at an altitude of 250 meters on light and dark clayey grounds, even more optimizing the visual sensory qualities, the bouquet and taste of Timorasso Derthona itself.

The evolution and aging in bottle release intense tertiary fragrances, where mineral and flintstones notes prevail, together with resinous and hydrocarbon scents.

Service temperature: 10°/12°
Size: 0.75 l, 1,5 l



ELISA 100% Barbera

Elisa's Barbera comes from the oldest vineyard of La Colombera, grown on clayey soils. It has an intense red ruby colour and the ageing, first in steel and then in barrique, brings out its olfactory and tasting features: the red fruits on the hills of Vho, blackberries, cherries, plums, jams and a spicy bouquet with notes of vanilla.

When tasted young, this wine is still unstable, that's why it deserves a later tasting, even 12 years after the harvest.

Service temperature: 16°
Size: 0.75 l, 1,5 l, 3 l



ARCHÉ 100% Croatina

Firstly refined in steel and then in barrique, the Arché – from simple Croatina grapes – it is intense and complex on the nose. Staying in wood expands its spicy scents to which are added balsamic and aromatic herbs' notes fulfilling the fruity olfactory bounty of red fruits jams.

It's excellent structure generally turns out to be harmonic, intense and persistent in a deferred tasting, after forgetting it in the cellar for some years.

Service temperature: 16°
Size: 0.75 l, 1,5 l

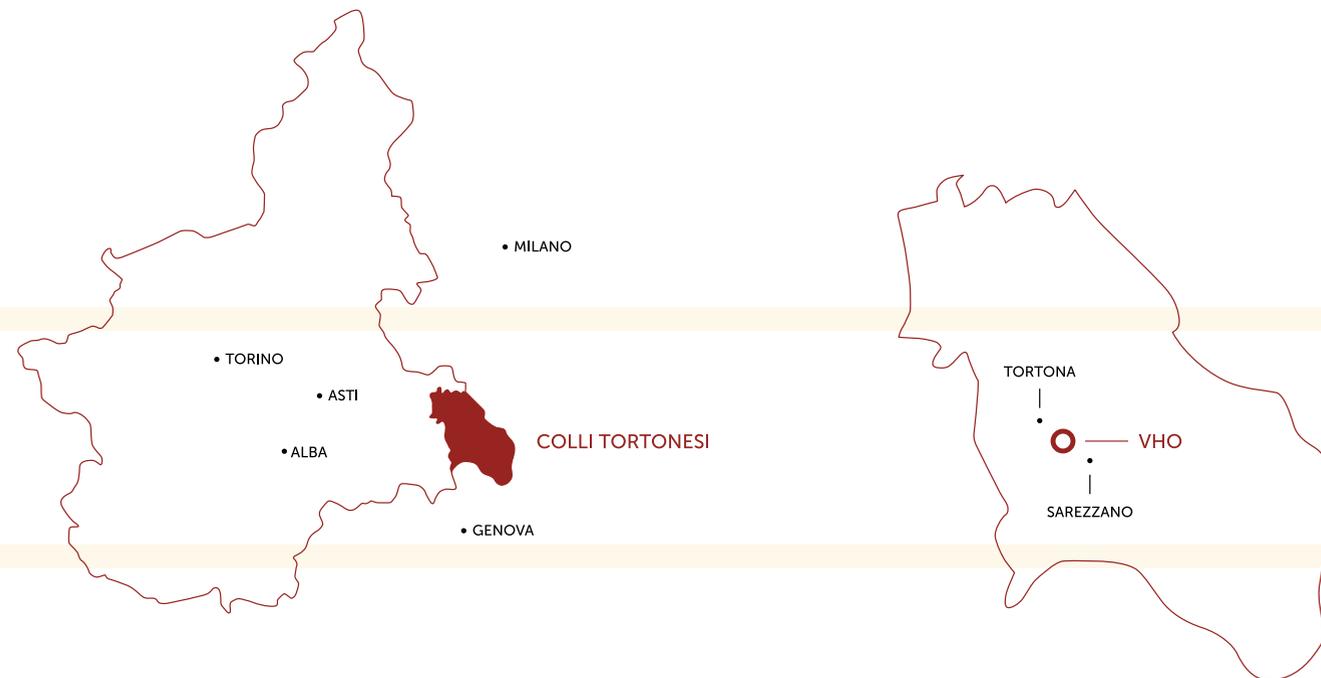


BRICCO BARTOLOMEO 100% Cortese

The grapes are 100% Cortese grown on a light clayey ground.

This wine has a straw-yellow colour, floral and fruity fragrances of broom, nectarine and apricot. It's a versatile wine, ideal with pairings and through a whole meal, good and simply dry, well combined with appetizers and seafood dishes and white meat as well. Moreover, the Bricco Bartolomeo shows an interesting evolution in bottle in the first three years after being harvested.

Service temperature: 10°
Size: 0.75 l



CONTACTS

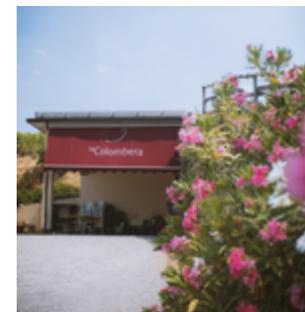
La Colombera is open on Saturdays 10 – 12 am and 3.00 – 6.00 pm
Sundays 10 – 12 am.

During weekdays, visits to the cellar and vineyards can be booked in advance.

The visit and tasting last about one hour.

The temperature in the cellar is 10°C, we recommend a suitable clothing.

1 h from Barolo / Milano / Genova



laColombera

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