



WINE DATA

Producer
Bel Colle

Region
Piedmont

Country
Italy

Wine Composition

100% Nebbiolo

Alcohol
14.5%

Total Acidity
5.3 G/L

Residual Sugar
2 G/L

pH:
3.5

DESCRIPTION

A vibrant ruby red in color with garnet reflections, this Barolo is elegant and rich with notes of red fruit and rose petals. The palate is intense with sweet, silky tannins, leading to a lengthy, harmonious finish.

WINEMAKER NOTES

Bussia grapes are grown in Monforte d'Alba, one of the prime sub-regions located in the Barolo villages. The average age of the vines is 50 years old and they are grown on a southern exposure in calcareous clay soils.

The 2018 vintage began with a long winter that featured copious rainfall. After ranging temperatures in April, May saw numerous storms and cool weather. Consequently, flowering and fruit set took place in optimal conditions, immediately suggesting a plentiful harvest. The resulting vintage was supple, balanced and of good quality. After harvesting, the grapes are fermented in temperature-controlled steel tanks and vertical oak casks, following a short period of contact with dry ice to increase complexity and aroma.

SERVING HINTS

This wine is a perfect accompaniment for red meats, braised beef and pork, as well as an array of Italian cheeses.