

BEL COLLE BAROLO BUSSIA 2019

Piedmont, Italy

BEL COLLE
VERDUNO - ITALIA



TASTING NOTES: 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.

VITICULTURE: 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.

VINIFICATION: 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.

FAMILY: This notable winery came to be by three brothers in 1977, who established Bel Colle in Verduno, on the northwest edge of the Barolo DOCG. It was purchased in 2015 by Luca Bosio, an innovative young winemaker in Piedmont representing the third generation of his winemaking family. Luca seized the opportunity to work with such a prestigious property, which is known for producing single vineyard Barolo and Barbaresco wines noted for their delicate, elegant, spicy and floral character.

Examples of outstanding single vineyard wines include the Barolo Monvigliero DOCG, which is grown in one of the best areas of Verduno with an average vine age of 50-years-old, producing a harmonious and complex wine. The Barbaresco Pajorè comes from a highly recognized 2.5 acre, south-facing single vineyard in the village of Barbaresco, creating a delicate, elegant wine.

PRODUCER: Bel Colle

REGION: Piedmont, Italy

GRAPE(S): 100% Nebbiolo

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.3 G/L

RESIDUAL SUGAR: 2.0 G/L

pH: 3.5