



## WINE DATA

### Producer

Bel Colle

### Region

Piedmont

### Country

Italy

---

## Wine Composition

100% Nebbiolo

### Alcohol

14.5%

### Total Acidity

5.1 G/L

### Residual Sugar

2.0 G/L

### pH

3.47

## DESCRIPTION

The best expression of the Piedmont region, this Nebbiolo is garnet-red in color, and shows an incredible variety of aromas due to the grape's natural characteristics and long aging period. Velvety, with great structure and big tannins, that smooth out during the aging process. "Simposio" refers to a "meeting" (blending) of grapes from different vineyards close to the winery. Vineyards are all located in the west side of the Barolo area (Verduno, La Morra and Novello).

## WINEMAKER NOTES

The Nebbiolo grapes for this wine come from vineyards located in a number of Barolo villages, at 200 to 300 feet about sea level. The average age of the vines is 50 years and they are grown on a southern exposure in calcareous clay soils. After harvesting, the grapes started fermentation and maceration in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place for 15 days, assuring good color and body. Malolactic fermentation takes place in 1,321 gallon (5,000-litre) French oak casks, then the wine spends 36 months in Slavonian oak casks of different size. 1,321/2,113/3,170 gallons (5000/8000/12000 liters) and then six months in bottles before shipping.

## SERVING HINTS

This wine is a perfect accompaniment for red meats, braised beef and pork, and matured cheese.