BEL COLLE BAROLO DOCG SIMPOSIO 2019



Piedmont, Italy



TASTING NOTES: 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.

VITICULTURE: 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.

VINIFICATION: 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 1,300-gallon French oak casks, then the wine spends 36 months in Slavonian oak casks of different sizes and then six months in bottles before shipping.

INTERESTING FACT: "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).

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 ALCOHOL: 14.5%

REGION: Piedmont, Italy TOTAL ACIDITY: 5.1 G/L

GRAPE(S): 100% Nebbiolo RESIDUAL SUGAR: 2.0 G/L

pH: 3.47

