



WINE DATA

Producer
Bel Colle

Country
Italy

Region
Piedmont

Wine Composition

100% Nebbiolo

Alcohol
14.5%

Total Acidity
5.1 G/L

Residual Sugar
0.2 G/L

pH
3.63

DESCRIPTION

Ruby red in color with slight orange hues, this Nebbiolo exhibits violets and a hint of spice aromas that support a velvety finish.

WINEMAKER'S NOTES

Located in southwestern Italy, our Barbaresco come from Pajorè in Treiso. Harvest is in the middle of October, followed by fermentation and maceration in steel vats at the temperature of 25-28° Celsius for 15-to-20 days. During the fermentation process, multiples rounds of pumping over the skin occurs to extract color, tannins and aromas from the grapes. After fermentation, drawing off takes place, followed by decanting and separating the juice from the lees and pomace. Malolactic fermentation occurs, and then the wine ages for two years in French oak barrels of 50 hl. The wine is bottled in May, where it undergoes a further six months' ageing in a dark underground cellar.

SERVING HINTS

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