



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

The grapes for this wine come from Pajorè, a south-facing vineyard near the town of Barbaresco. Harvest took place in the middle of October, followed by fermentation and maceration in steel vats at 77-82°F for 15-20 days. During the fermentation process, multiple rounds of pump overs were conducted to extract color, tannins and aromas from the grapes. After fermentation drawing off took place, followed by decanting and separating the juice from the lees and pomace. Malolactic fermentation occurred, then the wine aged for two years in French oak barrels. The wine was then bottled in May where it underwent an additional six months of aging 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.