

# BEL COLLE

## BARBARESCO RONCAGLIE D.O.C.G. 2011



### Description:

Garnet red in color with orange tinges, this Nebbiolo shows fruit and flower aromas and spicy notes from its aging in oak casks. It has a dry, full flavor that is robust, but smooth and velvety.

### Winemaker's Notes:

The Nebbiolo grapes for this wine come from vineyards located in the towns of Treiso in the Roncaglie, one of the best area for Barbaresco production. Harvest is in the middle of October, then fermentation and maceration follows in steel vats at the temperature of 77-79°F 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 fermentations, there is drawing off before the wine is decanted and separated from the lees and pomace. Malolactic fermentation occurs and then the wine is aged for two years in French oak barrel of 1320 gallons. After aging, the wine is bottled in May, where it stays for six months further 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.

<b>PRODUCER:</b>	Bel Colle
<b>COUNTRY:</b>	Italy
<b>REGION:</b>	Piedmont
<b>GRAPE VARIETY:</b>	100% Nebbiolo
<b>ALCOHOL:</b>	14.5%
<b>RESIDUAL SUGAR:</b>	0.2 g/l
<b>ACIDITY:</b>	5.0 g/l
<b>pH:</b>	3.65

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
6	750	14.5	39.68	13.18	12.20	10.63	5x9	60975010320 9

