

BEL COLLE

BARBERA D'ALBA D.O.C.

APE REALE 2017



Description:

Brilliant ruby red in color, and an intense fragrances marked by cherry and plum scents. Dry and full, with a marked acidity and a light-tannin richness. An excellent wine for the whole meal.

Winemaker's Notes:

Located in southwestern Italy, the area of Verduno has always been considered one of the best in the Piedmont region, nestled between the picturesque towns of La Morra and Alba. Grown on the Langa hills with a clay/calcareous soil. Initial use of stainless steel vinification vats is followed by the wine aging for 6 months in oak casks.

Interesting Fact:

Ape Real means 'queen bee' (the queen bee always searches out the sweetest fruit) which is this wine.

Serving Hints:

This wine is a beautiful accompaniment for all meats, game, pasta, risotto, and aged cheeses. It is recommended to drink it at a temperature between 64.4° F – 68° F.

PRODUCER: Bel Colle
COUNTRY: Italy
REGION: Piedmont
GRAPE VARIETY: 100% Barbera
ALCOHOL: 14%
TOTAL ACIDITY: 5.0 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	39.68	12.20	9.05	12.40	5x11	60975010311-7	TBD

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