



## WINE DATA

Producer  
Bel Colle

Country  
Italy

Region  
Piedmont

Composition  
100% Dolcetto

Total Acidity  
5.0 G/L

Residual Sugar  
2 G/L

pH:  
3.58

Alcohol  
14%

## DESCRIPTION

This Dolcetto from Bel Colle is brilliant red in color with purplish tinges. It is fruity and has a vinous fragrance. It is dry, yet smooth, harmonic and slightly, though pleasantly, bitter on the palate. A truly exceptional wine.

## VINTAGE

The Dolcetto grapes for this wine come from vineyards located on the Langa hills. Vinification took place in steel tanks at 77° F, with indigenous yeasts and pumping over 3 times per day. Maceration took place for 6 days. Maloactic fermentation was in steel tanks with indigenous bacteria. The wine was aged for 6 months in both steel tanks and cement vats. The wine was then further aged 3 months in the bottle.

## SERVING HINTS

Best served at room temperature. A versatile wine that can compliment all courses in a meal. It pairs particularly well with appetizers and cured meats. Excellent with charcuterie and assorted cheeses.