



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 NOTES

Located in southwestern Italy, our Barbaresco come from Treiso. Harvest is in the middle of October, followed by fermentation and maceration in steel vats at the temperature of 77-82° F for 15-to-20 days. During the fermentation process, multiple 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, then the wine ages for two years in French oak barrels of 5000L. The wine is bottled in May, where it undergoes a further six months of aging in a dark underground cellar.

SERVING HINTS

A great accompaniment to both red and white meats like chicken and pork, as well as an array of Italian cheeses, pasta and risotto.