

BEL COLLE BAROLO MONVIGLIERO 2019

BEL COLLE
VERDUNO - ITALIA

Piedmont, Italy



TASTING NOTES: Garnet red color, this Barolo has full and long-lasting aromas of floral, citrus, a hint of spices, vanilla, and soft fruits. The finish is dry, but full and velvety.

VITICULTURE: Barolo D.O.C.G. “Monvigliero” wine grows in the vineyards from one of the best area of Verduno, located in Barolo villages at 200 to 300 ft. above sea level. The average age of the vines is 50 years old, and they are grown on a southern exposure in calcareous clay soils, at a density of about 12,300 plants per acre.

VINIFICATION: After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks, after a short period in contact with dry ice, to increase complexity and aroma.

FAMILY: This notable winery came to be by three brothers in 1977, who established Bel Colle in Verduno, on the northwest edge of the Barolo DOCG. It was purchased in 2015 by Luca Bosio, an innovative young winemaker in Piedmont representing the third generation of his winemaking family. Luca seized the opportunity to work with such a prestigious property, which is known for producing single vineyard Barolo and Barbaresco wines noted for their delicate, elegant, spicy and floral character.

Examples of outstanding single vineyard wines include the Barolo Monvigliero DOCG, which is grown in one of the best areas of Verduno with an average vine age of 50-years-old, producing a harmonious and complex wine. The Barbaresco Pajorè comes from a highly recognized 2.5 acre, south-facing single vineyard in the village of Barbaresco, creating a delicate, elegant wine.

PRODUCER: Bel Colle

REGION: Piedmont, Italy

GRAPE(S): 100% Nebbiolo

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.2 G/L

RESIDUAL SUGAR: 2.0 G/L

pH: 3.6