



BEL COLLE

VERDUNO - ITALIA



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Founded in the late 1970's, brothers Franco Pontiglione, Carlo Pontiglione and Giuseppe Priola established the Bel Colle winery; it was a dream come true. Diligence and dedication have borne results, winning countless accolades and awards in national and international publications including Gambero Rosso, Wine Spectator and Wine Enthusiast.

In August 2015, Bel Colle was bought by Luca Bosio, whose family has been growing grapes and making wines in the nearby Asti region of Piedmont since the mid-1960's. As a trained winemaker, Luca was thrilled to make wines from a different part of the region where there is an unusual microclimate and geology that is especially beneficial when growing of Nebbiolo.





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As a winemaker, Luca Bosio is excited to work with a grape that is native specifically to the Verduno area. This grape, called Pelaverga, is a red grape that was brought to the region in the 17th century by a native son of the area who became a priest and cultivated it mostly for religious and medicinal purposes.

Pelaverga nearly disappeared in the 19th and 20th centuries due to disease and pests like the well-known Phylloxera scourge that decimated grapevines all over Europe.





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Today, there are only 37 acres of Pelaverga vineyards in Verduno remaining. The scarcity of this grape has led to them being called the region's precious pearls. The wine, which is younger, fruitier and spicier than Barolos, is personified as a young, adventurous knight, lively and light-hearted.

"Our work is passion and we can just do it with love and enthusiasm!"





Monvigliero Vineyard

The area of Verduno named Monvigliero has always been considered the best of the municipality, but also among the best in all of the area for producing Barolo wine. It is a natural amphitheater exposed south-westerly, to the classic afternoon sun, where the particular microclimate exalts the production of a Barolo wine which is very fragrant and delicate with a balanced body and with soft tannins. An extremely long lasting wine which preserves these characteristics through time.





Borgo Castagni Vineyard

Borgo Castagni is a synonym of Bel Colle, in fact the wine cellar stands in this locality which joins both Verduno and La Morra. They are household vineyards where the vegetative production is controlled and monitored daily by Belle Colle from pruning to gathering. It is exposed towards west-southwest and wines produced on calcareous-clay land with gypsum veining have an olfactory component which is unique for its intensity and persistence joined with an excellent intense color.





Barolo D.O.C.G. Simposio

Description:

The best expression of the Piedmont region, this Nebbiolo is garnet-red in color, and shows an incredible variety of aromas due to the grape's natural characteristics and long aging period. Velvety, with great structure and big tannins, that smooth out during the aging process. "Simposio" refers to a "meeting" (blending) of grapes from different vineyards close to the winery. Vineyards are all located in the west side of the Barolo area (Verduno, La Morra and Novello).

Winemaker's Notes:

The Nebbiolo grapes for this wine come from vineyards located in a number of Barolo villages, at 200 to 300 feet about sea level. The average age of the vines is 50 years and they are grown on a southern exposure in calcareous clay soils. After harvesting on October 1, 2015, the grapes started fermentation and maceration in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place for 15 days, assuring good color and body. Malolactic fermentation takes place in 1,321 gallon (5,000- litre) French oak casks, then the wine spends 36 months in Slavonian oak casks of different size. 1,321/2,113/3,170 gallons (5000/8000/12000 liters) and then six months in bottles before shipping.





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Barbera d'Asti Superiore Nuwanda

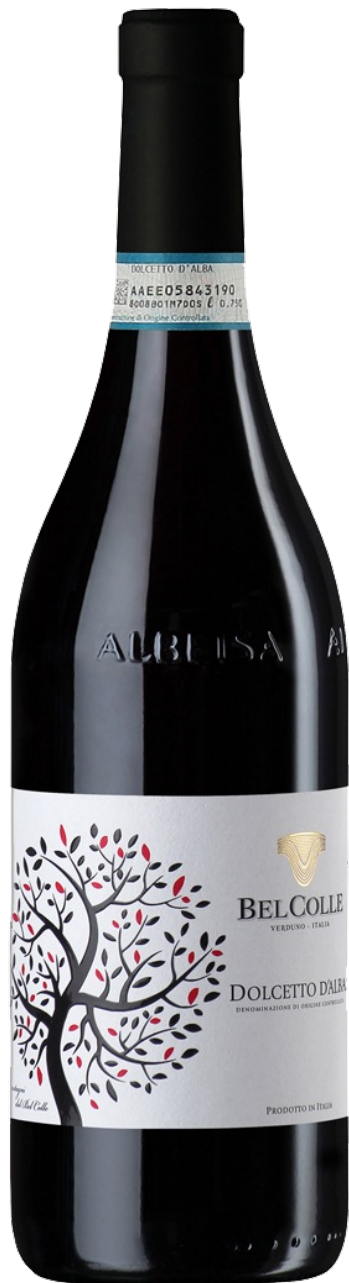
Description:

Ruby red in color, this Barbera shows ample red fruit on the nose. It has silky tannins that give it a smooth mouthfeel. The winery feels that this "easy-to-drink" wine has a freshness and approachability that makes it a great wine for even the casual wine consumer.

Winemaker's Notes:

The Barbera grapes for this wine come from vineyards located in Costigliole d'Asti, at 200-to-300 ft. above sea level. The average age of the vines is 25 years and they are grown on southeast and southwest facings in calcareous clay soil, at a density of about 5,000 plants per acre. After harvesting, the grapes are pressed and the must was fermented in temperature-controlled steel tanks. Skin maceration takes place over six days, assuring good color and body.





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Dolcetto d'Alba D.O.C.

Description:

This Dolcetto d'Alba displays brilliant red in color with tinges of purple and is vibrant in appearance. Fruity and vinous fragrance on the nose. Dry, smooth, harmonic and slightly, though pleasantly, bitter on the palate.

Winemaker's Notes:

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.





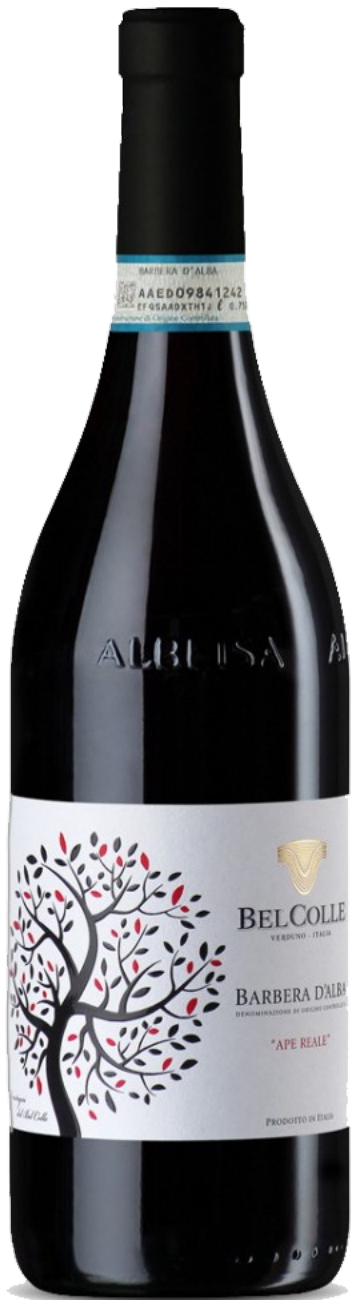
Barbera d'Alba D.O.C. Ape Reale

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.





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Barolo Monvigliero D.O.C.G.

Description:

Bel Colle Barolo Monvigliero D.O.C.G. is garnet red with full and long lasting aromas of floral and citrus, with a hint of spice. The taste is dry, but full and velvety in melodic harmony.

Winemaker's Notes:

Bel Colle Barolo Monvigliero D.O.C.G. is grown in one of the best areas 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 5,000 plants per hectare. 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.





Barbaresco D.O.C.G. Pajoré

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's Notes:

Bel Colle Barbaresco comes from the highly recognized single vineyard of "Pajoré". The winery owns 1 hectare of this small, south-facing crù in the village of Barbaresco. No herbicides and chemical compounds are used. Harvest is in the middle of October, followed by fermentation and maceration in 5,000L oak barrels at temperatures of 25-28° C 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 fermentation, drawing off takes place, followed by decanting and separating the juice from the lees and pomace. Malolactic fermentation occurs in Slavonian oak casks, and then the wine ages for two years in French oak barrels. The wine is bottled in May, and it then had a further six months' ageing in a dark underground cellar.





Barbaresco Roncaglie D.O.C.G.

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, multiple rounds of pumping over the skin occur 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.





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