

# BEL COLLE BARBARESCO 2021

*Treiso – Nieve, Piedmont, Italy*

**BEL COLLE**  
VERDUNO - ITALIA



**TASTING NOTES:** Ruby red in color with slight orange hues, this Nebbiolo exhibits violets and a hint of spice aromas that support a velvety finish. A great accompaniment to both red and white meats like chicken and pork, as well as an array of Italian cheeses, pasta and risotto.

**VITICULTURE:** Located in southwestern Italy, the Bel Colle Barbaresco DOCG comes from Treiso.

**VINIFICATION:** 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.

**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.

**PRODUCER:** Bel Colle

**REGION:** Piedmont, Italy

**GRAPE(S):** 100% Nebbiolo

**SKU:** BCBB217

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 5.1 G/L

**RESIDUAL SUGAR:** 0.2 G/L

**pH:** 3.63