

BEL COLLE

BARBARESCO D.O.C.G. PAJORÈ 2021

BEL COLLE

VERDUNO - ITALIA

Piedmont, Italy



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.

VITICULTURE: The grapes for this wine come from Pajorè, a south-facing vineyard near the town of Barbaresco.

VINIFICATION: Harvest took place in the middle of October, followed by fermentation and maceration in steel vats at 77-82°F for 15-20 days. During the fermentation process, multiple rounds of pump overs were conducted to extract color, tannins and aromas from the grapes. After fermentation drawing off took place, followed by decanting and separating the juice from the lees and pomace. Malolactic fermentation occurred, then the wine aged for two years in French oak barrels. The wine was then bottled in May where it underwent an additional 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: BCBP217

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.1 G/L

RESIDUAL SUGAR: 0.2 G/L

pH: 3.63