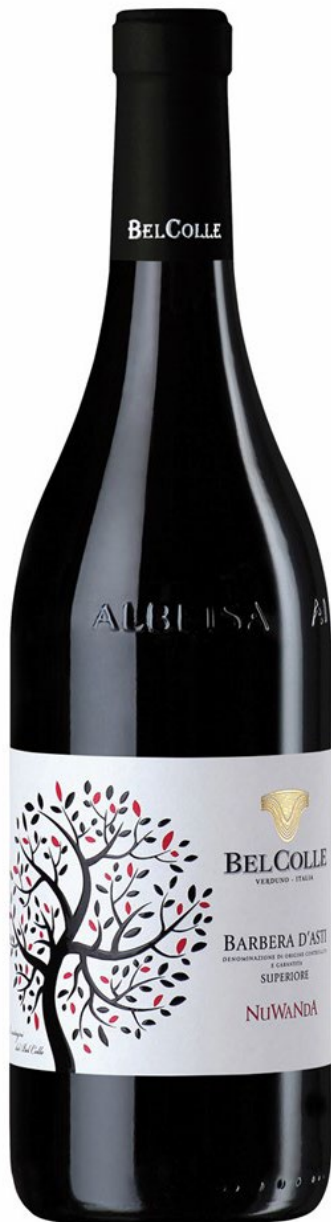


BEL COLLE BARBERA D'ASTI DOCG SUPERIORE NUWANDA 2022

BELCOLLE
VERDUNO - ITALIA

Piedmont, Italy



TASTING NOTES: 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.

VITICULTURE: The Barbera grapes come from vineyards located in Castagnole Lanze & Costigliole d’Asti villages, at 200-to-300 ft. above sea level. The average age of the vines is 25 years & they are grown on southeast & southwest facings in calcareous clay soil.

VINIFICATION: After harvesting, the grapes are pressed & the must is fermented in temperature-controlled steel tanks. Skin maceration takes place over six days, assuring good color & body. The wine spends 6 months in big 5000 liter barrels to increase the body & the structure (red fruits, hint of chocolate, & spice notes due to wood), followed by an additional 6 months in bottle before shipping.

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

ALCOHOL: 15.5%

REGION: Piedmont, Italy

GRAPE(S): 100% Barbera

SKU: BCAS27