

# BEL COLLE BAROLO DOCG RISERVA 2014

*Piedmont, Italy*

**BEL COLLE**  
VERDUNO - ITALIA



**TASTING NOTES:** This Barolo is garnet-red in color, with fine aromas of chocolate, toast and spice from its aging in wood. It has great structure and big tannins.

**VITICULTURE:** The Nebbiolo grapes for this wine come from vineyards located in Verduno region (Boscatto and Monvigliero), at 300-to-350 ft. above sea level. The average age of the vines is 50 years, and they are grown on a Southwest-and Southern-facing, in calcareous clay soil, at a density of about 5,000 plants per acre.

**VINIFICATION:** After harvesting, the grapes are pressed, and the must is fermented in temperature-controlled steel tanks after a short period of cold stabilization to increase complexity and aroma. Skin maceration takes place over 15 days, assuring good color and body.

**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

**SKU:** BCRV147

**ALCOHOL:** 14%

**TOTAL ACIDITY:** 5 G/L

**RESIDUAL SUGAR:** 2 G/L

**pH:** 3.49