

BEL COLLE DOLCETTO D'ALBA 2024

Piedmont, Italy

BEL COLLE
VERDUNO - ITALIA



TASTING NOTES: This Dolcetto from Bel Colle is brilliant red in color with purplish tinges. It is fruity and has a vinous fragrance. It is dry, yet smooth, harmonic and slightly, though pleasantly, bitter on the palate. A truly exceptional wine.

VITICULTURE: The Dolcetto grapes for this wine come from vineyards located on the Langa hills.

VINIFICATION: 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. Malolactic 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.

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: 14%

REGION: Piedmont, Italy

GRAPE(S): 100% Dolcetto

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