

BEL COLLE BAROLO MONVIGLIERO 2021

BEL COLLE
VERDUNO - ITALIA

Piedmont, Italy



TASTING NOTES: Aromas of red fruits, plum, cherry, and subtle spice lead to a delicate, velvety, and well-balanced palate with fresh acidity. Enjoy with red meats, game, mushroom dishes, and aged cheeses. Barolo D.O.C.G. "Monvigliero"

VITICULTURE: Monvigliero is widely regarded as the "Grand Cru" of Verduno and one of the most prestigious vineyards in Barolo. This southwest-facing natural amphitheater sits at 200–300 feet above sea level, with 50-year-old vines planted at high density in calcareous clay soils. The site's dry climate and well-draining soils drive concentration and precision. Wines from Monvigliero are known for their finesse and elegance, balanced by a touch of structure, with a complex aromatic profile of floral and spice notes—hallmarks of Verduno terroir.

VINIFICATION: The wine is fermented in temperature-controlled stainless steel tanks, followed by post-fermentation maceration. It is racked after 22–25 days, with malolactic fermentation completed under controlled conditions. The wine is then aged in large oak barrels and further refined in bottle, spending 6 months on its lees. Selected yeast strains are used throughout fermentation.

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

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.2 G/L

RESIDUAL SUGAR: 2.0 G/L

pH: 3.6