

**BEL COLLE**  
**LANGHE DOC CHARDONNAY 2025**  
*Piedmont, Italy*

**BEL COLLE**  
VERDUNO - ITALIA



**TASTING NOTES:** Fresh and lively with aromas of green apple and a subtle hint of hazelnut. The palate is soft and balanced, showing delicate fruit and floral notes supported by refreshing acidity. Finishes smooth and elegant with a light touch of vanilla.

**VITICULTURE:** Sourced from two historic vineyards—Monvigliero in Verduno and Gallina in Neive—renowned Barolo and Barbaresco crus on northeast-facing slopes where Nebbiolo is not permitted. Vineyards located at 200–300 m elevation on calcareous-clay soils in the heart of the Langhe.

**VINIFICATION:** Spontaneous fermentation with indigenous yeasts (pied de cuve) in 50% new and 50% second-use tonneaux. Aged on fine lees in the same barrels. No malolactic fermentation to preserve freshness and precision. Low-intervention approach: no fining, no filtration, minimal use of SO<sub>2</sub>. Crafted with respect for the environment and sustainability.

**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% Chardonnay

**ALCOHOL:** 14%

**TOTAL ACIDITY:** 5.3 G/L

**RESIDUAL SUGAR:** 2.0 G/L

**pH:** 3.5