

**BEL COLLE**  
**LANGHE DOC NEBBIOLO 2024**  
*Piedmont, Italy*

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VERDUNO - ITALIA



**TASTING NOTES:** This wine shows a ruby red color. The aromas are characteristic, intense, and delicate, with notes of violet, raspberry, and fresh red fruits. On the palate, it is dry, velvety, and harmonious, offering good body with a crisp, fruity, and elegant expression of Nebbiolo meant to be enjoyed young. Excellent with first courses, grilled meats, and fresh cheeses.

**VITICULTURE:** Guyot-pruned vines grown on hillside vineyards across the Langhe and parts of Roero. Grapes are hand-harvested with yields of approximately 9 tons per hectare.

**VINIFICATION:** Fresh grapes are destemmed and fermented in stainless steel tanks. At peak temperature, délestage is performed overnight at a controlled temperature of 18 °C. Pumping over and punching down occur during the most active phase of fermentation, with the wine racked off before fermentation is fully complete. Aging: 6 months. Selected yeasts.

**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:** 13.5%

**TOTAL ACIDITY:** 5 G/L

**RESIDUAL SUGAR:** 4 G/L

**pH:** 3.6