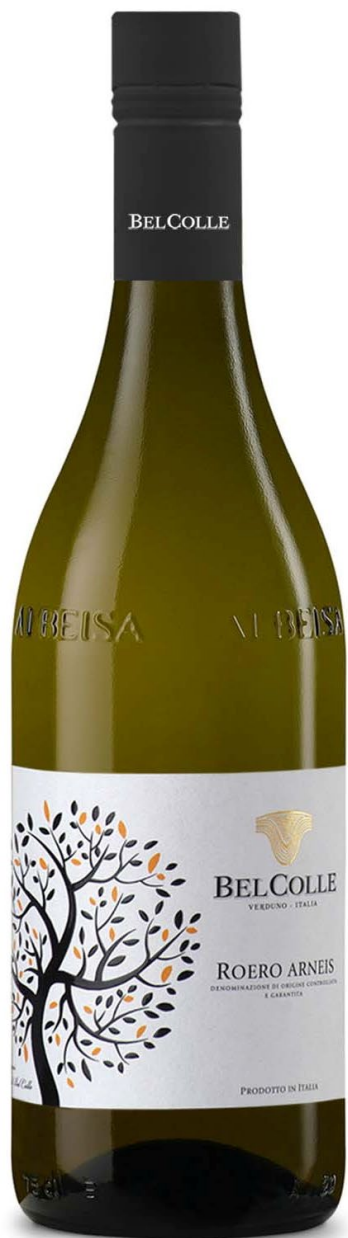


BEL COLLE
ROERO ARNEIS DOCG 2024
Piedmont, Italy

BELCOLLE
VERDUNO - ITALIA



TASTING NOTES: Aromatic nose of white flowers and fresh fruits including pear, green apple, and ripe peach. The palate shows bright acidity, subtle saline notes, and a medium-bodied structure with a full, balanced finish. Excellent as an aperitif or paired with fish dishes.

VITICULTURE: Sustainably managed hillside vineyards on the sandy Roero hills with calcareous-clay soils. Guyot-pruned vines are hand-harvested with yields of approximately 9 tons per hectare.

VINIFICATION: 36 hours of cold skin contact (5 °C) followed by classic white vinification. Fermented for 15 days in stainless steel at low temperature with selected yeasts, then aged 6 months on its lees.

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% Arneis

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.5 G/L

RESIDUAL SUGAR: 4 G/L

pH: 3.25