

BEL COLLE ROERO ARNEIS

D.O.C.G. 2025

Piedmont, Italy

BEL COLLE
VERDUNO - ITALIA



TASTING NOTES: Straw yellow in color, this Roero Arneis offers a deep and mineral-driven aromatic profile, with inviting notes of yellow-pulp fruit and delicate white flowers. On the palate, it is soft yet intense, marked by a light acidulous vein that delivers freshness, persistence, and its signature extraordinary minerality.

VITICULTURE: Found throughout the Roero and on the hills along the right bank of the Tanaro River, Arneis is a vigorous vine characterized by strong, upright shoots. Naturally fertile and productive, it ripens in late September. Bunches are medium to small, pyramid-shaped or cylindrical, often with one or two pronounced wings. The vineyards sit on clay-calcareous soils typical of the Roero..

VINIFICATION: Vinification begins with 36 hours of skin contact at low temperature (5°C) to enhance aromatics and preserve freshness. This is followed by a classic white vinification. Fermentation lasts 15 days in stainless-steel tanks at low temperature (5°C) to retain the grape's delicate floral and mineral notes. After fermentation, the wine is aged 6 months on its own yeasts, adding roundness, texture, and aromatic complexity before bottling.

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, known for producing single-vineyard Barolo and Barbaresco—and today, expressive Roero Arneis—celebrated for their delicate, elegant, spicy, and floral character.

PRODUCER: Bel Colle

ALCOHOL: 13%

REGION: Piedmont, Italy

GRAPE(S): 100% Arneis