

BEL COLLE BAROLO DOCG RISERVA 2015

Piedmont, Italy

BEL COLLE
VERDUNO - ITALIA



TASTING NOTES: Rich and expressive, this wine opens with aromas of ripe cherry, plum, and rose, accented by hints of spice and tobacco. Full-bodied and well-structured, it offers refined tannins, balanced freshness, and a long, elegant finish. Pair with grilled steak, lamb, braised short ribs, wild mushroom risotto, roasted eggplant, lentil dishes, or aged cheeses.

VITICULTURE: Yields are controlled to approximately 35 hl/ha to enhance concentration and phenolic depth. The Nebbiolo grapes are sourced from the Boscatto and Monvigliero vineyards in Verduno, situated 300–350 feet above sea level. Average vine age is 50 years, planted at a density of about 5,000 vines per acre on southwest- and south-facing slopes with calcareous clay soils.

VINIFICATION: After harvesting, the grapes are pressed, and the must is fermented in temperature-controlled steel tanks after a short period of cold stabilization to increase complexity and aroma. Skin maceration takes place over 15 days, assuring good color and body.

FAMILY: Founded in 1977 by three brothers in Verduno, on the northwest edge of Barolo DOCG, Bel Colle was acquired in 2015 by third-generation winemaker Luca Bosio. Under his direction, the estate continues to produce elegant, floral, and spice-driven Barolo and Barbaresco from prized single vineyards.

Highlights include Barolo Monvigliero DOCG, from one of Verduno's most esteemed sites with 50-year-old vines, known for its harmony and complexity, and Barbaresco Pajorè, sourced from a small, south-facing vineyard in Barbaresco, offering a refined and delicate expression.

PRODUCER: Bel Colle

REGION: Piedmont, Italy

GRAPE(S): 100% Nebbiolo

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.6 G/L

RESIDUAL SUGAR: .5 G/L

pH: 3.46