

BEL COLLE  
BARBARESCO CONVIVO 2022

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VERDUNO - ITALIA

*Treiso – Nieve, Piedmont, Italy*



**TASTING NOTES:** An intense, complex bouquet reveals ripe red and black fruit aromas layered with subtle balsamic notes. The palate is rich, structured and elegant, with polished tannins and a long, persistent finish. Pairs beautifully with grilled meats, braised short ribs, truffle risotto, porcini pasta and aged Italian cheeses.

**VITICULTURE:** “Convivio,” derived from the Latin convivium, celebrates the sharing of food, wine and conversation. Sourced from steep, south- and southwest-facing Nebbiolo vineyards in Treiso and Nieve, including the renowned Pajorè area, this Barbaresco reflects the elegance, balance and structure of Piedmont’s calcareous-clay hillside soils.

**VINIFICATION:** Fermented in stainless steel at controlled temperatures with extended post-fermentation maceration and malolactic fermentation. Crafted with indigenous yeasts and aged 24 months in large oak barrels, followed by 6 months in bottle, to preserve varietal purity while enhancing structure and complexity.

**FAMILY:** Bel Colle is known for traditionally styled Barolo and Barbaresco that emphasize elegance, site expression and long aging potential. 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:** 15%

**TOTAL ACIDITY:** 5.1 G/L

**RESIDUAL SUGAR:** 0.2 G/L

**pH:** 3.63