

BEL COLLE BAROLO DOCG SIMPOSIO 2022

Piedmont, Italy

BEL COLLE
VERDUNO - ITALIA



TASTING NOTES: Deep garnet red in color, this elegant and complex Barolo opens with aromas of dried rose petals, red berries, warm spice, and hints of licorice. Full-bodied and beautifully structured, the palate showcases refined tannins, vibrant acidity, and layers of complexity that lead to a long, graceful finish. A classic age-worthy Barolo, perfect for special dinners, celebrations, or pairing with rich dishes such as truffle pasta, mushroom risotto, roasted meats, and aged cheeses.

VITICULTURE: Vineyards in Verduno are planted on calcareous-clay soils with optimal sun exposure. Low yields and meticulous vineyard management enhance concentration, structure and quality. Sustainable vineyard practices focused on environmental respect and long-term soil health.

VINIFICATION: After harvest, the grapes undergo temperature-controlled fermentation and maceration, including 15 days of skin contact to enhance color, body and complexity. The wine is aged for 36 months in French and Slavonian oak casks of varying sizes, followed by additional bottle aging prior to release.

INTERESTING FACT: "Simposio" refers to a "meeting" (blending) of grapes from different vineyards close to the winery. Vineyards are all located in the west side of the Barolo area (Verduno, La Morra and Novello).

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.

Examples of outstanding single vineyard wines include the Barolo Monvigliero DOCG, which is grown in one of the best areas of Verduno with an average vine age of 50-years-old, producing a harmonious and complex wine. The Barbaresco Pajorè comes from a highly recognized 2.5 acre, south-facing single vineyard in the village of Barbaresco, creating a delicate, elegant wine.

PRODUCER: Bel Colle

REGION: Piedmont, Italy

GRAPE(S): 100% Nebbiolo

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.2 G/L

RESIDUAL SUGAR: 2 G/L

pH: 3.45