

BEL COLLE BARBARESCO 2020

BEL COLLE
VERDUNO - ITALIA

Treiso - Nieve, Piedmont, Italy



TASTING NOTES: Ruby red in color with slight orange hues. This Nebbiolo exhibits a nose of juicy plum and cherry, following through to a delicate, velvety palate with well-balanced and fresh acidity.

VITICULTURE: The early growing season was dry and sunny, followed by stints of rain and a heat wave in August. The Nebbiolo proved to be in excellent condition when it was ready for picking in early October. Growth was constant, rather than exponential, with nice balance of aromas and tannins. The early start of the season and the good water supply through the summer maintained good levels of acidity and sugars.

VINIFICATION: Harvest was followed by fermentation and maceration in steel vats at for 15-to-20 days with routine pump overs. After fermentation, drawing off takes place, followed by decanting and separating the juice from the lees and pomace. Malolactic fermentation occurred, and then the wine aged for two years in French oak.

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% Nebbiolo

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.2 G/L

RESIDUAL SUGAR: 0.2 G/L

pH: 3.5