



BEL COLLE

VERDUNO - ITALIA

BAROLO DOCG RISERVA 10 ANNI

The Nebbiolo grapes for this wine come from vineyards located in Verduno region (Boscatto and Monvigliero), at 300-to-350 ft. above sea level. The average age of the vines is 50 years and they are grown on a Southwest-and Southern-facing, in calcerous clay soil, at a density of about 5,000 plants per acre.



APPELLATION	<i>Barolo DOCG Riserva</i>
GRAPES	<i>100% Nebbiolo</i>
ALCOOL (%VOL)	<i>14,5%</i>
COLOUR	<i>Ruby red</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Verduno</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over 15 days, assuring good color and body. A long period of maturation in large oak barrels (4 years) with subsequent rest in bottle. Yeasts: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: Intense garnet red, ample and elegant bouquet delicately spiced, with hints of flowers and small red fruits. On the palate, an opulent structure buoyed by soft tannins, overlaid with ripe fruit and liquorice. Extraordinary ageing capacity. Tasting temperature: 18° C Meal coupling: Perfect in combination with red meat and furred game dishes, but also very rich fish dishes, such as baked turbot, as well as with fine cheeses.</i>