



BEL COLLE

VERDUNO - ITALIA

BAROLO DOCG MONVIGLIERO

Monvigliero has always been considered the "Grand Cru" of the commune of Verduno, as well as one of the most prestigious vineyards of the entire appellation. A natural amphitheater facing southwest characterized by a particularly dry climate and light, loose soils that push the vines to give their best. From Monvigliero come iconic Barolos for finesse and elegance that, while not renouncing a hint of austerity, prove to be true sons of the Verduno lands thanks to one of the widest and most complex aromatic ranges of the entire appellation, played in particular on notes of flowers and spices.



APPELLATION	Barolo DOCG Monvigliero
GRAPES	100% Nebbiolo
ALCOOL (%VOL)	14,5%
COLOUR	Ruby red
SIZES AVAILABLE	0,75L – 1,50L – 3L – 5L
CULTIVATION AREA	Verduno, Monvigliero
SOIL	Clayey – Calcareous
VINIFICATION	Vinification with fermentation in stainless steel tanks at a controlled temperature, post fermentation maceration, and racking after 22-25 days, racking and malolactic fermentation completed with the maintenance of the temperature. A long period of maturation in large oak barrels with subsequent rest in bottle. Ageing: 6 months on its own yeasts Yeasts: selected yeasts
TASTING SUGGESTION BY VALTER BOSIO	Tasting impression: On the nose, the bouquet brings the typical notes of red fruits, plums and cherries, and spices, such as pepper. On the palate, it is delicate, velvety and well-balanced with its fresh acidity. Tasting temperature: 18° C Meal coupling: Second courses of red meat and game, first and second courses with mushrooms, aged cheeses.