

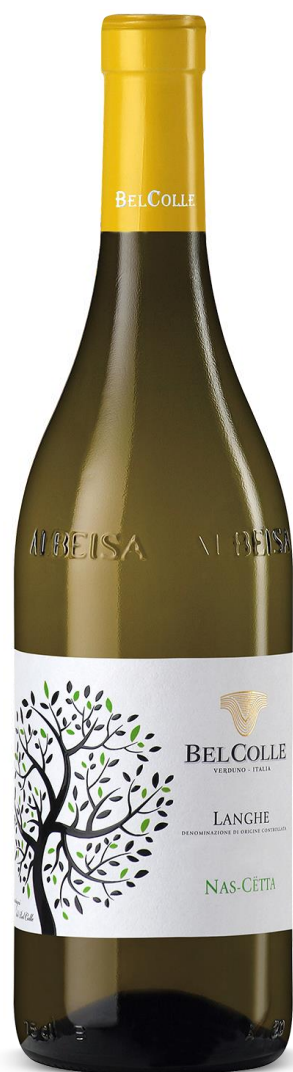


BELCOLLE

VERDUNO - ITALIA

LANGHE DOC NASCETTA

This semi-aromatic vine variety is a pleasant discovery for those who taste it. The important structure and the acidity levels provide the wine with a great aging capability assuring a long lasting and dynamic aromatic evolution both for taste and body.



APPELLATION	<i>Langhe DOC Nascetta</i>
GRAPES	<i>100% Nascetta</i>
ALCOOL (%VOL)	<i>13%</i>
COLOUR	<i>Straw yellow</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Langhe area</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin contact period: Vinification with skin contact for 24 hours at low temperature (5 °C) Fermentation period: 10 days in steel tanks at low temperature Ageing: 3 months in oak casks Yeasts: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: Its bouquet is deep and rich, fruity, of a great intensity and persistence. Tasting notes: full-bodied, very persistent and long aftertaste. Tasting temperature: 8° C Meal coupling: An ideal aperitif wine, great with fresh starters and seafood</i>