



# BELCOLLE

VERDUNO - ITALIA

## NEBBIOLO D'ALBA DOC

*The origins of the name Nebbiolo have been linked to the Italian word nebbia meaning fog. This connection may be attributable to the fact that the best vineyard locations for the grape are above the fog line, once it has settled into the lower valley.*



APPELLATION	<i>Nebbiolo d'Alba DOC</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>Alba area</i>
SOIL	<i>Sandy – Calcareous</i>
VINIFICATION	<i>Vinification with fermentation in stainless steel tanks at a controlled temperature. Ageing: 12 months in oak barrels, followed by 6 months in bottle Yeast: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: It shows floral aromas with hints of ripe fruit and spices. On the palate, elegant tannins blend with the structure and find a harmonious balance with aging. Tasting temperature: 8° C Meal coupling: pasta with rich sauces, red and white meat, medium and long ripening cheese.</i>