



BELCOLLE

VERDUNO - ITALIA

BARBARESCO DOCG

The tiny Barbaresco district includes the four villages of Barbaresco, Neive, Treiso and San Rocco. Barbaresco is made from 100% Nebbiolo grapes, grown in the DOCG Barbaresco's district. Grapes are grown from 200 to 400 meters above sea level (600 to 1300 feet) on steep, sunny facing hills



APPELLATION	<i>Barbaresco DOCG</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>Barbaresco, Neive, Treiso</i>
SOIL	<i>Sandy – Calcareous</i>
VINIFICATION	<i>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: 24 months in oak barrels, followed by 6 months in bottle Yeast: indigenous yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: On the nose, the bouquet brings the typical notes of red fruits, plums and cherries. 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.</i>