

# BEL COLLE

<b>Property Name:</b>	Bel Colle	<b>Region:</b>	Piedmont	<b>Total size:</b>	90 acres
<b>Established:</b>	1978	<b>Province:</b>	Cuneo	<b>Total vineyards:</b>	12 hectares; 30 acres
<b>Township:</b>	Verduno (Cuneo-Alba-Barolo)	<b>Wine area:</b>	Barolo (Langhe)	<b>Years planted:</b>	1978-1979
<b>Owner's name:</b>	F. Pontiglione - G. Priola	<b>Oenologist:</b>	Paolo Torchio	<b>Re-planting:</b>	1990-1995-2001
<b>Tot. Production:</b>	180.000 bottles -- 15,000 cs	<b>Agronomist:</b>	Paolo Torchio	<b>Soil:</b>	Calcareous clay in Verduno and sandy in Roero zone.
<b>Territory &amp; Locality:</b>	Gentle slopes	<b>Gen. Manager:</b>	Paolo Torchio	<b>Yield x vine:</b>	Kg 1.5 max 2.0
<b>Elevation:</b>	350-400 m asl	<b>Cellar Capacity:</b>	4,000 hl	<b>Density:</b>	Old 4000 vines / hectare
<b>First Traded:</b>	1980	<b>Wood:</b>	1,000 hl	<b>Training:</b>	Guyot
				<b>Harvesting:</b>	Manual

1) Paolo Torchio, a 1964 graduate of the Enological School of Alba, has been both Winemaker & General Manager of the winery since 1986, after many years of experience with three local producers.

2) Paolo Torchio has established a close and trustworthy relationship with about 30 small vinegrowers who are regular suppliers of their grapes.

3) The Bel Colle labels have three different styles: the basic "Vigneti in Verduno" label; the "Le Masche" label for the wines fermented or aged in barriques ("Le Masche" is a fantasy name taken from Italian for "masks" - a symbol in Piedmont tradition of the witches used to ward off the evil spirits who lurked in the vineyards); and the Barolo & Barbaresco label.

<u>WINES</u>	<u>FERMENTATION &amp; AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
<b>- Roero Arneis DOCG</b>	"Roero" is the hilly area north of Tanaro River; "Arneis" is the grape variety. Because it is low in acidity, Arneis is harvested before it is completely ripe. Temperature controlled stainless steel is used, and there is no malolactic fermentation.	100% Arneis The word means "little rascal" due to its unpredictable behavior during vinification, especially before the advent of modern technology.	20,000 bottles
<b>- Langhe Chardonnay DOC</b> <b>- "Le Masche"</b>	25% of this wine is fermented and aged for 6 months in new barriques. The remaining 75% is fermented in temperature controlled stainless steel tanks.	100% Chardonnay	9-10,000 bottles
<b>- Dolcetto d' Alba DOC</b> <b>"Vigneti in Verduno"</b> Grapes harvested in 7 vine-yards located in Verduno	Fermented in stainless steel at 77°F for 6-7 days with daily pumping over. After drawing off, still with 10 g/l of residual sugar, the alcoholic fermentation is completed without skin contact.	100% Dolcetto Dolcetto grape is low in acidity but rich in tannins. Famous for its freshness, youth and vinosity	22,000 bottles
<b>- Dolcetto d' Alba DOC</b> <b>"Borgo Castagni"</b> From the Borgo Castagni single vineyard.	Owned by the proprietors, this vineyard extends over 3.14 acres with a maximum production of 11.43 tons of grapes. The must is macerated and fermented for 7-8 days at a maximum temperature of 82°F, and the resulting wine is aged for one year in oak casks before bottling.	100% Dolcetto While Dolcetto in Italian means "sweet", the wine is instead bone dry.	10,500 bottles
<b>- Barbera d' Alba DOC</b> <b>"Vigneti in Verduno"</b> Grapes harvested in 8 vineyards located in Verduno.	Superiore over 12.5% alc. + 1 year of aging. Stainless steel fermentation at 82-86°F for about 10 days. From June on it is aged for 9 months in 3000 to 6000 liter Slavonian oak casks.	100% Barbera	6-8,000 bottles
<b>--Barbera d' Alba DOC</b> <b>"Le Masche"</b>	Fermentation in stainless steel at 84°F for 12-15 days resulting in high extracts, tannins and colors. 50% ages for 12 months in 225 liter Allier barriques. After bottling, the wine is left to rest for another 6 months before release.	100% Barbera ...This Barbera comes exclusively from the "Mulasso" vineyard owned by Mr. Priola. The grapes are harvested very late in October when the grapes are fully mature.	7-8,000 bottles
<b>Langhe Nebbiolo DOC</b>	Fermentation in stainless steel at 81-84°F for 10-15 days. Once the malolactic fermentation has completed, the wine is left to rest, 50% in large casks and 50% in used barriques for an additional 12 months. Before bottling, the wines are reunited in steel tanks. After 6 more months the wine is bottled and is held on the estate for an additional 6 months prior to its release.	100% Nebbiolo	7-8,000 bottles
<b>--Barolo DOCG</b>	- minimum aging: 3 years ("Riserva" after 4 years) - Fermentation at 82-86°F for 12-15 days and aging in 3,000-10,000 liter Slavonian oak casks for 30-36 months	100% Nebbiolo	14-20,000 bottles
<b>--Barolo "Monvigliero" DOCG</b>	The must is fermented and macerated for 15 days at a maximum temperature of 91°F. The wine is then aged for three years in Slavonian oak casks.	100% Nebbiolo	5,000 bottle
<b>--Barbaresco DOCG</b>	- minimum aging: 2 years ("Riserva" after 3 years) - Fermentation at 84°F for 12-15 days and aging for 12-18 months in 3,000-10,000 liter Slavonian oak casks	100% Nebbiolo	8-10,000 bottles
<b>--- Verduno Pelaverga DOC</b> <b>"Le Masche"</b>	...Verduno - DOC - from 1996 --Fermentation at 82-86°F for 12-15 days and aging in 225 liter Allier barriques for 6 months	100% Pelaverga ...a rarity in Piedmont, and a specialty of Bel Colle, Pelaverga is only grown around the Verduno area.	4-6,000 bottles
<b>Nebbiolo d'Alba DOC</b> <b>"Bricco Reala"</b>	Fermentation in stainless steel at 81-84°F for 10-15 days. Once the malolactic fermentation has completed, the wine is left to rest, 50% in large casks and 50% in used barriques for an additional 12 months. Before bottling, the wines are reunited in steel tanks. After 6 more months the wine is bottled and is held on the estate for an additional 6 months prior to its release.	100% Nebbiolo	7-8,000 bottles

**For information, call: Paolo Boselli -Tel (718) 263-4094 - Fax (718) 263-4409 - August 1, 2002**