



— Agricola —  
**COLLE BELVEDERE**

**NEBBIOLO D'ALBA DOCG SUPERIORE**  
**“ARMONIA”**

*“Mature ruby red colour with an orange rim. The nose offers some wood, dry spices, fresh red fruit, cherry liqueur and tar. The palate is fairly dense, still with a youthful texture, a tannic bite, fresh red fruit, good grip and length.”*

*90/100 Blind Tasted, Andreas Larsson*

**GRAPE VARIETY:** 100% Nebbiolo

**SOIL COMPOSITION:** South East exposition, altitude 380 m asl. White clay-calcareous soils. The light color of the soil is due to the high amount of calcium carbonate. Clay, present in greater quantities than silt and sand, associated with a high quantity of calcium carbonate, allows the Nebbiolo to grow and complete its vegetative cycle without water stress and with limited vegetative vigor. This type of soil gives the wine longevity, freshness, elegance and a great character.

**AVERAGE PLANTING YEAR:** 1968, traditional Guyot.

**HARVEST:** Manual, end October

**VINIFICATION AND AGEING:** Production of 60 q/ ha. Selection of the best grapes in the vineyards and during the crushing and destemming. Fermentation with maceration in contact with the skins at 28° C for 25-28 days. Malolactic fermentation in 30 hl oval wooden barrels. Batonnage on the lees for 10 months. Aged in wood for 18-20 months. Bottling under nitrogen coverage. Ageing in bottle in a temperature-controlled environment for at least 6 months.

*ARMONIA, it is difficult to translate what Armonia in Italian means. Literal translation is about music, harmony, something with a pleasant sound in your ears. We can talk about our Nebbiolo of balance, and grace and elegance, combining with big power and length. A traditional Nebbiolo of the Alba region.*

