



— Agricola —
COLLE BELVEDERE

BARBARESCO DOCG “AUTUNNO”

“Underbrush, red berry and leather aromas unfold in the glass. The taut palate shows cranberry, clove, star anise and a crushed sage note alongside firm tannins that grip the finish”.

Kerin O’Keefe - Wine enthusiast 90 points

GRAPE VARIETY: 100% Nebbiolo

SOIL COMPOSITION: Southern exposure, height 380 m asl, white calcareous clay 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: 1980, traditional Guyot.

HARVEST: Manual, third week of October.

VINIFICATION AND AGEING: Very delicate destemming and crushing to preserve the integrity of the grapes followed by a long maceration in contact with the skins at 28-30° C for 25 days. Fermentation in barrels of 30 HL (70%) and in barriques (30%). Batonnage for 8 months and ageing in wood.

AUTUNNO, means Autumn: the most charming season in our region, with the leaves changing color and the fog surrounding our Medieval castles. To pair with the charming and elegant tannins of our Barbaresco.

