



— Agricola —
COLLE BELVEDERE

BAROLO DOCG “VULAVIA”

“Perfumed, in a delicate, haunting way. Then deeply earthy: mushrooms, sous bois, tart cherry and truffle. Flavours entwined with tannins that feel gossamer fine but there are so many of them that they cling to the fruit like a film of fine chalk dust. Tamarind on the finish. Determined but elegant. A slender, long-necked wine with a set jaw”

Jancis Robinson, 16,50 points

GRAPE VARIETY: 100% Nebbiolo specifically “Lampia” and “Michet”.

SOIL COMPOSITION: Southwest exposition, altitude in Castiglione Falletto 350 m a.s.l., soil composition: clayey marls with a high percentage of sand; altitude in La Morra 300 m a.s.l., soil composition: white, clay, calcareous.

AVERAGE PLANTING YEAR: 1985, traditional Guyot.

HARVEST: Manual, first week of October.

VINIFICATION AND AGEING: Selection in the vineyard and selection during light crushing to remove the berries that are not perfectly healthy and ripe. Fermentation at 28° C for 30 days. Malolactic fermentation in large barrels of 30 Hl (50%) and barrique (50%). Batonnage on ne lees for 8 months. Bottling under nitrogen coverage and storage in a controlled temperature environment.

VULAVIA, birds that FLY AWAY (this is the translation from our Piedmontese dialect) in a free sky, the blue and clean one that fills our eyes and our hearts here at Agricola Colle Belvedere almost all the year long.

