

# VITE COLTE®

CANTINE IN BAROLO

## La Casa in Collina

### Barbaresco DOCG



#### WINEMAKING PHILOSOPHY

The historical production technique is used, blending batches from areas with different microclimates.

Alcoholic fermentation is traditional, at a temperature of 28-30°C, and lasts about 20 days.

Malolactic fermentation is followed by a period of ageing in large oak barrels, where the wine spends up to one year.

#### TASTING NOTES

**Colour:** ruby red shading to garnet.

**Bouquet:** very intense and really complex, with scents of ripe plum and black cherry. Exhibiting powder coffee and tobacco notes as well.

**Palate:** rich, generous and subtly zesty. Persistent with sweet and well-integrated tannins. The finish and aftertaste show notes of vanilla and cherry.

#### STATISTICAL INFORMATION

**Grape variety:** Nebbiolo

**Alcohol:** 14.0 % vol.

**Appellation:** Barbaresco DOCG

**Ageing:** Up to 1 year in large oak barrels

