

# VITE COLTE®

CANTINE IN BAROLO

## Paesi Tuoi

### Barolo DOCG



### WINEMAKING PHILOSOPHY

Barolo "Paesi Tuoi" is made with the blending technique, which was typical as early as the beginning of the last century. This is the preferred technique of our estate, which concentrates on making elegant and well-balanced wines.

Temperature-controlled fermentation at 30°C lasts 15-20 days, to enrich the wine with the tannin necessary for long ageing.

It is then transferred into large oak barrels where it spends up to two years, followed by another period in the bottle, to achieve the final balance.

### TASTING NOTES

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

**Bouquet:** Rich and generous, with complex scents of spices, licorice, coffee and dried roses.

**Palate:** dry, well balanced and full-bodied with well-integrated tannins. Exhibiting a note of plum.

### STATISTICAL INFORMATION

**Grape variety:** Nebbiolo

**Alcohol:** 14.0 % vol.

**Appellation:** Barolo DOCG

**Aging:** Up to 24 months in large oak barrels.

