

VITE COLTE®

CANTINE IN BAROLO

La Malora

Langhe DOC Nebbiolo



WINEMAKING PHILOSOPHY

This wine is obtained from low yields in the vineyard. Vinification is traditional, with 20 days' maceration at a temperature of 28-30 °C. This is followed by malolactic fermentation and 12 months of ageing in barriques.

TASTING NOTES

Colour: ruby red shading to purple.

Bouquet: impeccably graceful balance of ripe fruit, spices and vanilla.

Palate: dry, well balanced and warm. Sweet and fine-grained tannins, over a subtle background of cherry jam.

STATISTICAL INFORMATION

Grape variety: Nebbiolo

Alcohol: 14.0 % vol.

Appellation: Langhe DOC Nebbiolo

Ageing: 12 months in barrique

