

VITE COLTE®

BARBARESCO D.O.C.G. RISERVA “SPEZIE”

Grape variety: Nebbiolo

Alcohol: 14.0 % vol.

The vineyards where this Riserva originates are located at an altitude of between 200 and 280 metres above sea level. The soils contain Sant'Agata Fossil marls and roughly textured clay.

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 small oak barrels, where the wine spends at least two years.

Another twelve months in the bottle are needed to favour and complete the balance.

SENSORY PROFILE

Colour: ruby red shading to garnet

Bouquet: intense and remarkably complex, with nuances of ripe black and red fruits. Showing spices like black pepper and cloves.

Palate: dry and warm, with impressive body and texture. The long-lingering finish exhibits ripe red and black fruits and a remarkable balsamic note.

