

VITE COLTE®

BAROLO DEL COMUNE DI BAROLO D.O.C.G. “ESSENZE”

Grape variety: Nebbiolo

Alcohol: 14.0 % vol.

The grapes come from vineyards in the municipality of Barolo, at altitudes between 280 and 380 metres above sea level. The soils are of marine sedimentary origin, dating back to the "Piedmont Tertiary Basin", and are characterised by the presence of sedimentary calcareous-clay marl, alternating layers of marl and sand or sandstone, with a prevalence of Sant'Agata Marl (silty grey clay-based sedimentary rock, which can sometimes be bluish and contains varying quantities of limestone). This terroir produces wines which become elegant, aromatic and balanced within 3-4 years.

Harvesting is followed by alcoholic fermentation, with maceration on skins for about 20 days. Malo-lactic fermentation takes place in steel. The wine then ages in small oak barrels for 24 months. This is followed by a further six months in the bottle before release for sale.

SENSORY PROFILE

Colour: red, tending towards garnet

Bouquet: intense and complex, with notes of violet, vanilla, tobacco and goudron.

Palate: dry and warm, with great body and structure. The lingering persistent finish reveals ripe black and red fruit and an evident balsamic note.

