



WINEMAKING PHILOSOPHY

Made with Barbera grapes withered naturally on the vine. The vineyards are located on slopes that enjoy southerly exposure and have a limited water retention capacity. Ripening accelerates towards the end of the process, due to the accumulation of warmth and a lack of water. The characteristics of the grape, the climate and the soil allow the overripening of the grapes on the vine.

Vinification takes place in steel, with long macerations lasting 15-18 days, at a temperature of 25°C. This is followed by malolactic fermentation and six months' ageing in barriques.

TASTING NOTES

Colour: deep ruby red

Bouquet: open and elegant, with scents of ripe fruit and of plum and currant jam

Palate: very intense, with evident notes of withered fruit, smooth, warm, enveloping and balanced.

STATISTICAL INFORMATION

Grape variety: Late harvested Barbera left to overripen on the vine

Alcohol: 15.0 % vol.

Sugar Content: 10 g/l ± 2

Appellation: Piemonte Rosso Passito DOC

Ageing: 6 months in barriques

Growing Region: Monferrato



VITE COLTE®

CANTINE IN BAROLO

Spasso 2019

Piemonte Rosso Passito DOC



LUCA MARONI

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Consistenza: 33 - Equilibrio: 32 - Integrità: 32