

VITE COLTE®

CANTINE IN BAROLO

Paesi Tuoi

Barolo DOCG



WINEMAKING PHILOSOPHY

Barolo "Paesi Tuoi" is made with the blending technique, which was typical in the Langhe 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 at least two years, followed by another year 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

Ageing: Minimum 24 months in large oak barrels

Growing Region: Langhe

