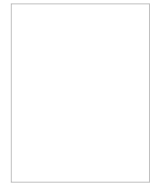
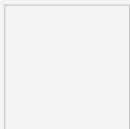


VITE COLTE ESSENZE BAROLO



The Nebbiolo vineyards cultivated around the municipality of Barolo are situated at a height of 280-380 metres above sea level. These soils are rich of grey sandy silt clay and sometimes bluish in colour. These inter-woven lands have a very good drainage which helps to sustain the vegetative activity of Nebbiolo. After maceration on the skins for some 20 days, malolactic fermentation is completed in steel. The wine then is transferred into oak barrels where it will mature for 24 months. Following the blending technique using small quantities, all of which come from Barolo village, the wine rests for a further 6 months in bottles.

Ruby red color tending to garnet. The bouquet is intense and exceptionally complex with evident notes of violets, tar and vanilla. The palate is dry, generous, with impressive body and texture, and a long-lingering finish.

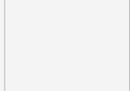


PRODUCER

Vite Colte

Vite Colte is a top Italian winery. Located in Barolo, in the heart of the Langhe territory, with a unique philosophy: only wine from Piedmont, only DOC and DOCG wines.

Info logo



INFO

Product Number	5123/19	Allergens Egg	No
Country	Italy	Allergens Milk	No
Area	Piemonte	Allergens Sulphites	Yes
Subregion	Barolo	Allergens Gluten	No
Color	Red	Distilled	No
Alcohol	14.5	Biological	No
Residual Sugar	0	Closure type	Cork
Acidity	0	Case Quantity	6
PHScale	0	GTIN code bottle	8007430305509
Volume	0.75	GTIN code case	8007430504179