

VITE COLTE®

CANTINE IN BAROLO

La Casa in Collina

Barbaresco DOCG



WINEMAKING PHILOSOPHY

The historical production technique is used, blending batches from areas with different microclimates.

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 large oak barrels, where the wine spends up to one year.

TASTING NOTES

Colour: ruby red shading to garnet.

Bouquet: very intense and really complex, with scents of ripe plum and black cherry. Exhibiting powder coffee and tobacco notes as well.

Palate: rich, generous and subtly zesty. Persistent with sweet and well-integrated tannins. The finish and aftertaste show notes of vanilla and cherry.

STATISTICAL INFORMATION

Grape variety: Nebbiolo

Alcohol: 14.0 % vol.

Appellation: Barbaresco DOCG

Aging: Up to 1 year in large oak barrels



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Kerin O'Keefe
#KOwine

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Iris, violet, wild berry and aromatic herb aromas come to the forefront on the fragrant 2023 Barbaresco La Casa in Collina. Linear and lithe, the palate features dried cherry, bitter orange and ground clove set against taut, fine-grained tannins and tangy acidity. A salty note lingers on the close



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LUCA MARONI 92



93 Silver Medal



15,5 WS

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Juicy and savory, the 2022 Barbaresco opens with lovely scents of cake spice, violet and ripe berry. Smooth and polished, the succulent palate features wild strawberry, Morello cherry, star anise and a dollop of vanilla accompanied by fine-grained tannins.

JEB DUNNUCK

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