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



Vite Colte, via Bergesia 6, Barolo (CN) | +39 0173-564611 | www.vitecolte.it | info@vitecolte.it

VITE COLTE®

CANTINE IN BAROLO

La Casa in Collina 2023

Barbaresco DOCG



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS
BUYINGGUIDE

91

JAMESSUCKLING.COM

90

JancisRobinson.com

16 WS

falstaff

92

Kerin O'Keefe
#KOwine

92

MIGLIORI VINI ITALIANI
Luca Maroni

LUCA MARONI 93

WINESCRITIC.COM
91 Pts

Vite Colte, via Bergesia 6, Barolo (CN) | +39 0173-564611 | www.vitecolte.it | info@vitecolte.it

VITE COLTE®

CANTINE IN BAROLO

La Casa in Collina 2022

Barbaresco DOCG



Vinum
MAGAZIN FÜR WEINKULTUR
93

JAMESSUCKLING.COM
91

falstaff
91

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS
BUYINGGUIDE
90

MIGLIORI VINI ITALIANI
Luca Maroni
LUCA MARONI 92

Decanter
WORLD WINE AWARDS
SILVER
93 Silver Medal

JancisRobinson.com
15,5 WS

Kerin O'Keefe
#KOwine
92

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
90

PERSWIJN
HET WIJNMAGAZINE VOOR LIEFHEBBERS EN PROFESSIONALS
17/20

Vite Colte, via Bergesia 6, Barolo (CN) | +39 0173-564611 | www.vitecolte.it | info@vitecolte.it