



WINEMAKING PHILOSOPHY

The vineyards where this Riserva originates are located at soils which contain Sant'Agata Fossil marls and roughly textured clay. Alcoholic fermentation is traditional, at a temperature of 28-30°C, and lasts about 25 days with the “submerged cap” technique.

Malolactic fermentation is followed by a period of ageing in oak barrels, where the wine spends up to two years.

Another long ageing in the bottle is needed to favour and complete the balance.

TASTING NOTES

Colour: ruby red shading to garnet.

Bouquet: intense and remarkably complex, with nuances of ripe black and red fruits. Showing spices like black pepper and cloves.

Palate: dry and warm, with impressive body and texture. The long-lingering finish exhibits ripe red and black fruits and a remarkable balsamic note.

STATISTICAL INFORMATION

Grape variety: Nebbiolo

Alcohol: 14.0 % vol.

Appellation: Barbaresco Riserva DOCG

Ageing: up to 24 months in oak barrel.



VITE COLTE®

CANTINE IN BAROLO

Spezie 2016

Barbaresco Riserva DOCG



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