

VITE COLTE®

CANTINE IN BAROLO

La Casa in Collina

Barbaresco DOCG



WINEMAKING PHILOSOPHY

As with our Barolo, 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 over a year.

Another twelve months in the bottle are needed to favour and complete the balance and the development of the tertiary aromas.

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: 13.50 % vol.

Appellation: Barbaresco DOCG

Ageing: Minimum 1 year in large oak barrel

Growing Region: Langhe



VITE COLTE®

CANTINE IN BAROLO

La Casa in Collina 2017

Barbaresco DOCG



Gambero Rosso

Vini d'Italia

Due Bicchieri



JAMES SUCKLING.COM 

92 (07/2020)

A layered, fruity red with ripe tannins with sweet strawberries, orange peel and walnut undertones. Full-bodied, rich and beautiful.

Drink after 2021.

falstaff

GENIENEN WEIN ESSEN REISEN

90



Luca Maroni

92



90

VITE COLTE®

CANTINE IN BAROLO

La Casa in Collina 2016

Barbaresco DOCG



Gambero Rosso

Vini d'Italia

Due Bicchieri



JAMESSUCKLING.COM 

91 (06/2019)

falstaff

90



Luca Maroni

90

THE WINE HUNTER
AWARD
ROSSO

