



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.





CLUB

ENOLOGIQUE

92 (09/2023)

Kerin O'Keefe
#KOwine

93 (07/2023)

Enticing scents of violet, iris and woodland berry mingle with earthy notes of leather and truffle on the stunning Vite Colte 2016 Spezie Riserva. Living up to its name (spezie means spices in Italia), the savory, elegantly structured palate delivers spicy notes of licorice, clove and ground pepper that accent a core of juicy red berry while hints of menthol signal the close. Fresh acidity and taut, refined tannins keep it balanced and provide just the right amount of tension.

To date this is the best wine I've ever had from Vite Colte.



VITE COLTE®

CANTINE IN BAROLO

Spezie 2015

Barbaresco Riserva DOCG



Decanter

92 (06/2022)

JAMESSUCKLING.COM 

93 (11/2021)



Gold Sakura JWVA
2024

IVINI DI
VERONELLI

G.B. 90



96 (07/2022)



FACCINO DOCTORWINE 95

Jancis Robinson.com

17 Walter Speller (29/06/2022)

Italian Wine Report

by Tom Hyland

93 (08/2022)

falstaff

GENIESSEN WEIN ESSEN REISEN

92 (11/2021)