



WINEMAKING PHILOSOPHY

The term "organic farming" indicates the application of a cultivation method which allows only the use of natural substances to fertilise the soils and defend health.

Above all, organic farming means working together with nature to obtain grapes of unquestionable quality, dramatically reducing the impact upon the environment.

The vineyards for this organic selection are found in an area where there is little viticulture.

Vinification is traditional, and is followed by malolactic fermentation and ageing in steel.

TASTING NOTES

Colour: deep ruby red.

Bouquet: youthful, well-balanced with fruity aromas, such as cranberry and strawberry.

Palate: dry, with measured acidity and good body. Displaying notes of licorice and blackberry.

STATISTICAL INFORMATION

Grape variety: Barbera

Alcohol: 14.0 % vol.

Appellation: Barbera d'Asti DOCG

Ageing: in steel vats.



VITE COLTE®

CANTINE IN BAROLO

Rossofuoco 2025

Barbera d'Asti DOCG
vino biologico



LUCA MARONI 94

VITE COLTE®

CANTINE IN BAROLO

Rossofuoco 2024

Barbera d'Asti DOCG
vino biologico



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90

A sleek and polished barbera with red and dark berries, light spices and some earth on the nose. Medium-bodied, soft and silky on the palate, with a dry, easygoing finish. Medium-bodied. From organically grown grapes. Vegan.



LUCA MARONI 93