



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.

All the work that takes place in the vineyard is carried out in compliance with the directives envisaged by EC Reg. 2092/91 and is certified by the ICEA.

The vineyards for this organic selection are found in the Asti hills, in an area where there is little viticulture. Vinification is traditional, and is followed by malolactic fermentation and bottle ageing.

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: 13.0 % vol.

Appellation: Barbera d'Asti DOCG

Ageing: Minimum 3 months on the lees in steel vats

Growing Region: Monferrato



VITE COLTE®

CANTINE IN BAROLO

Rossofuoco 2020

Barbera d'Asti DOCG biologico



94
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CANTINE IN BAROLO

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Vinum
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