VITE COLTE®

CANTINE IN BAROLO

Pliset

Langhe DOC Chardonnay



WINEMAKING PHILOSOPHY

The vineyards for this Chardonnay are located on soils from South-Eastern to South-Western exposures and at an average altitude of 400 m above sea level. This high-altitude helps to maintain a bright acidity and to ensure longevity to the wine.

After soft crushing and a short period of cold maceration, the fermentation occurs in barrique as the following malolactic fermentation with continous batonnage to extract some of the texture and complexity the noble lees can offer.

TASTING NOTES

Colour: intense straw yellow.

Bouquet: complex, with vanilla and hazel nuts notes as well as apricots, pastries and nutmeg. Dried-apple, honey and pineapple character.

Palate: creamy and full-bodied. A generous finish with just a hint of oak given by the long ageing.

STATISTICAL INFORMATION

Grape variety: Chardonnay

Alcohol 13.50 % vol.

Appellation: Langhe DOC Chardonnay

Ageing: Fermentation and ageing in barrique, followed by a long ageing in bottle.



Vite Colte, via Bergesia 6, Barolo (CN) | +39 0173-564611 | www.vitecolte.it | info@vitecolte.it

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Pliset 2023

Langhe DOC Chardonnay



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS
BUYINGGUIDE

90

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92

An ambitious wine with integrated toastiness and restrained grapefruit and melon aromas. Medium-bodied, it shows a silky texture and bright flavors. Fresh, savory finish.

falstaff

91

Intensives Strohgelb mit goldfarbenen Reflexen. In der Nase Banane und Mango, dahinter Vanille. Am Gaumen cremige Textur, belebende Säurestruktur, mittellanges, druckvolles Finale.

JancisRobinson.com

15,5 ws

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