

VITE COLTE®

CANTINE IN BAROLO

Sogni al Campo

Langhe DOC Nebbiolo



WINEMAKING PHILOSOPHY

This wine is obtained from low yields in the vineyard. Vinification is traditional, with 20 days' maceration at a temperature of 28-30 °C. This is followed by malolactic fermentation and 12 months of ageing in barriques.

TASTING NOTES

Colour: ruby red shading to purple.

Bouquet: impeccably graceful balance of ripe fruit, spices and vanilla.

Palate: dry, well balanced and warm. Sweet and fine-grained tannins, over a subtle background of cherry jam.

STATISTICAL INFORMATION

Grape variety: Nebbiolo

Alcohol: 14.0 % vol.

Appellation: Langhe DOC Nebbiolo

Aging: 12 months in barrique



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WINE ENTHUSIAST
THE WORLD IN YOUR GLASS
BUYING GUIDE

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Kerin O'Keefe
#KOwine

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The Vite Colte 2024 Langhe Nebbiolo is a super pretty red, with aromas of violet, botanical herb, rhubarb and wild red berry. Lithe and enjoyable, the polished palate offers succulent forest strawberry, crunchy red cherry and cake spice alongside glossy tannins.

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Fresh and inviting, this is exactly what you want from young Nebbiolo- all the brightness and charm that makes these wines so appealing in their youth. Tart plums and crushed red fruits dance with floral notes, while fine-grained tannins and fresh acidity provide just enough structure to remind that it comes from the land of Barolo and Barbaresco.

—J.P.