VITE COLTE®

CANTINE IN BAROLO

Valdolmo

Langhe DOC Nebbiolo



WINEMAKING PHILOSOPHY

The Nebbiolo grapes used to produce this wine come from vineyards grown on sandy soils with a low limestone content, which yield an elegant wine of great finesse. Vinification is traditional, with a maceration of 12 to 15 days and a portion of whole berries. Malolactic fermentation follows, along with ageing in steel until bottling.

TASTING NOTES

Colour: ruby red.
Bouquet: very fine and delicate, with notes of red fruits.
Palate: well balanced, with a silky tannic texture leading to a persistent finish.

STATISTICAL INFORMATION

Grape variety: Nebbiolo
Alcohol: 13.50 % vol.
Appellation: Langhe DOC Nebbiolo
Maturation: in steel for 6 to 8 months



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Valdolmo 2025

Langhe DOC Nebbiolo



Kerin O'Keefe
#KOwine

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Perfumed berry, rhubarb, lavender and eucalyptus are just some of the aromas you'll find on the enticingly fragrant 2025 Langhe Nebbiolo Valdomo. Lithe and poised, the delicious, accessible palate features succulent red cherry, raspberry, graphite and star anise before a blood orange finish. It's well balanced and already ready, with polished tannins and fresh acidity.

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