



WINEMAKING PHILOSOPHY

A blended wine which expresses the best characteristics of two great grape varieties from the Langhe.

Low yields in the vineyard and the different consistency of the microclimates allow us to obtain a complex and unique wine.

Vinification is traditional, with 20 days' maceration at a temperature of 28-30 °C. This is followed by malolactic fermentation and 15-18 months of ageing in barriques.

After the two wines have been blended, "La Malora" spends a further six months resting in the bottle in our cellars.

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 85% Barbera 15%

Alcohol: 14.0 % vol.

Appellation: Langhe Nebbiolo DOC

Aging: Minimum 15 months in barrique

Growing Region: Langhe



VITE COLTE®

CANTINE IN BAROLO

La Malora 2019

Langhe Nebbiolo DOC



JAMESSUCKLING.COM 

90 (08/2021)

Very pleasant, sweet raspberry and red-berry character here with a hint of creamy acidity and light tannins. Easygoing, tasty palate with a light firmness to the finish, but the sweet fruit pushes through.

Drink now.



Luca Maroni 91

VITE COLTE®

CANTINE IN BAROLO

La Malora 2017

Langhe Nebbiolo DOC



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90 (07/2020)

Subtle aromas of strawberries, cherries and lemon rind follow through to a medium body with bright, vivid fruit, as well as candied watermelon and citrus. Lively.

Drink now.

VITE COLTE®

CANTINE IN BAROLO

La Malora 2016

Langhe Nebbiolo DOC



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90

falstaff

90