

# VITE COLTE®

CANTINE IN BAROLO

## Valdolmo

### Nebbiolo d'Alba DOC



#### WINEMAKING PHILOSOPHY

The Nebbiolo grapes destined to produce this selection come from the vineyards on the left bank of the River Tanaro. Planted in sandy soils with virtually no limestone, they give an elegant wine, even when young.

Vinification is traditional, with 15 days' maceration. This is followed by malolactic fermentation and ageing in oak barrels for about 12 months.

Subsequent bottle ageing gives us a Nebbiolo d'Alba with a great bouquet and intense flavour.

#### TASTING NOTES

**Colour:** ruby red shading to purple

**Bouquet:** remarkably fine and delicate, with hints of vanilla, bitter licorice and graphite.

**Palate:** well balanced with a dry and subtle zesty finish. Exhibiting well-integrated tannins and vanilla and ripe plum scents.

#### STATISTICAL INFORMATION

**Grape variety:** Nebbiolo

**Alcohol:** 14.0 % vol.

**Appellation:** Nebbiolo d'Alba DOC

**Ageing:** 12 months in large oak barrel

**Growing Region:** Roero

