

VITE COLTE®

CANTINE IN BAROLO

Fosche

Piemonte DOC Chardonnay



WINEMAKING PHILOSOPHY

The grape variety of origin is Chardonnay, an international variety which has found favourable soils and exposures in Piedmont.

After soft crushing and a short period of cold maceration, the free run must ferments at a temperature of 16-18°C to enhance the varietal aromas. This is followed by several months' ageing on lees to improve the product's complexity and longevity.

TASTING NOTES

Colour: straw yellow

Bouquet: intense and complex, with notes of ripe fruit

Palate: smooth with notes of yellow fruit, particularly apple and banana.

STATISTICAL INFORMATION

Grape variety: Chardonnay

Alcohol: 13.50 % vol.

Appellation: Piemonte DOC Chardonnay

Aging: on the lees in steel vats.



VITE COLTE®

CANTINE IN BAROLO

Fosche 2025

Piemonte Chardonnay DOC



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS
BUYING GUIDE

89

BEST BUY

MIGLIORI VINI ITALIANI
Luca Maroni

LUCA MARONI 97

VITE COLTE®

CANTINE IN BAROLO

Fosche 2024

Piemonte Chardonnay DOC



JAMESSUCKLING.COM

91

An intense, graceful and floral wine with melon and leaf aromas.

Medium-bodied on the palate, showing weight, savory character, refreshing acidity and a polished finish.