

VITE COLTE®

CANTINE IN BAROLO

Tra Donne Sole

Piemonte DOC Sauvignon



WINEMAKING PHILOSOPHY

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

The vineyards are located in two different areas, meaning that the grapes ripen at different times: one being slightly earlier, offering the acidity and wealth of aromas typical of Sauvignon, and the other slightly later, offering extractive wealth and aromas of tropical fruit.

After alcoholic fermentation, the wine rests and decants at a low temperature on lees for several months.

TASTING NOTES

Colour: straw yellow with gold hues

Bouquet: aromas that are remarkably intense and complex, enriched with notes of elderflower and tomato leaves.

Palate: complex and silky, with notes of vanilla and apple strudel, accompanied by hints of mint and liquorice.

STATISTICAL INFORMATION

Grape variety: Sauvignon

Alcohol: 14.0 % vol.

Appellation: Piemonte DOC Sauvignon

Aging: at least 3 months on lees in steel



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Piemonte Sauvignon DOC



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90

An attractive nose of sliced guava, lime and fresh herbs. It's light- to medium-bodied with bright, crunchy acidity and a zesty finish. K.D.



LUCA MARONI 97