



WINEMAKING PHILOSOPHY

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

After soft crushing and a short period of cold maceration, the free run must ferments at a temperature of 18-20°C to enhance the varietal aromas.

This is followed by malolactic fermentation and several months' ageing on lees to improve the product's complexity and longevity. It is then blended with 5-15% of wine from the previous vintage aged in barriques, and bottled.

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: 14.0 % vol.

Appellation: Piemonte DOC Chardonnay

Ageing: 3 months on the lees in steel vats



VITE COLTE®

CANTINE IN BAROLO

Fosche 2020

Piemonte Chardonnay DOC



JAMESSUCKLING.COM 

91 (05/2021)

Apple pie with a light
sprinkle of powdered
cinnamon on top. Tasty,
medium palate with
persistent fruit and spice.
Delicious. Drink now.

VITE COLTE®

CANTINE IN BAROLO

Fosche 2019

Piemonte Chardonnay DOC



JAMESSUCKLING.COM

90 (07/2020)

*A fresh, straightforward white
with sliced pear and apple
character. Medium body. Hints
of dried pineapple and honey.
Creamy texture. Drink now.
Synthetic cork.*



LUCA MARONI

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