

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 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



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Fosche 2023

Piemonte Chardonnay DOC



JAMESSUCKLING.COM 

92 (30/01/2024)

Sliced apples, fruit candies, lemon peel and hints of honeysuckle on the nose. Medium- to full-bodied, bright and characterful with ripe fruit and a creamy texture. Hints of beeswax and spices with a lingering finish.

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CANTINE IN BAROLO

Fosche 2022

Piemonte Chardonnay DOC



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92 (08/03/2023)

Lovely nose of baked apples and pears, together with a little pie crust.

Medium-bodied with a creamy sensation on the palate, where everything is in the right place. A touch of salt at the end finishes it off nicely.

Delicious young chardonnay. Enjoy now.

falstaff

Wine Guide Italia 2024
90



LUCA MARONI
94