

VITE COLTE®

CANTINE IN BAROLO

Villata

Roero Arneis DOCG



WINEMAKING PHILOSOPHY

The Arneis vineyards used for this selection are cultivated on loose soils, with a strong presence of silica and the particular microclimate, which can give wines aromatic and elegant. The grapes are picked by hand and the harvest is followed by cold maceration with soft pressing. The must then undergoes temperature-controlled fermentation at 16-18 °C for about 10 days. The last important phase for this wine is a short period of bottle-ageing, in order to develop its structure and pleasant bouquet.

TASTING NOTES

Colour: clear straw yellow

Bouquet: complex, intensely fruity with attractive notes of vanilla, face powder and candyfloss

Palate: well balanced and elegant. The finish shows notes of peach and honey.

STATISTICAL INFORMATION

Grape variety: Arneis

Alcohol: 13.50 % vol.

Appellation: Roero Arneis DOCG

Aging: On the lees in steel vats.



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Aromas of ripe pears, peaches and toasted bread. Medium-bodied and very clean, showing balance between its bright acidity and savory undertones. Focused and delicious with texture and excellent length at the finish. K.D.