



#### 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.



# VITE COLTE®

CANTINE IN BAROLO

## Villata 2024

Roero Arneis DOCG



**JAMES SUCKLING.COM** 

**92**

*This is an intense wine with toasty aromas of sage, pears and stone fruit such as white peaches. Lightbodied and savory on the palate, with bright flavors and a crisp finish.*