

Decanter

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PIEDMONT

Vite Colte, Spezie, Barbaresco Riserva 2010 (14%)

Once in a while, fate (or a far-sighted producer) submits a wine to the DWVA in mature style, so that we can appreciate all of those qualities in the glass that normally we only sketch out in excited anticipation. So it is with this richly constituted wine from the very fine 2010 vintage. It's still dark and sombre in colour, though its hues are now beginning to brick a little. The aromas are resonant, expansive, lusciously ripe and now melting down into an almost truffley harmony. On the palate, meanwhile, the wine remains sturdily built and lushly fruited, but yet again time has brought an inner softness; all the flavourful threads are now gathered and woven together. No need to hurry, either, but if you want the pleasures of age, find them here.

£45 VinumTerra

Established in 1980, Vite Colte manages 300ha of vineyards in Piedmont, cared for by 180 independent farmers who set aside specific parcels of their land for Vite Colte. This assures consistent quality and a web of generation-spanning wine-growers who represent the engine behind this Best in Show.

'Before the culture of crus spread in the Langhe, the production philosophy of Barolo and Barbaresco was the technique of blending several small batches,' says Piero Quadrumolo, Vite Colte's president. 'Unlike the cru, which is an instrumental solo, the cuvée is a concert! In this case, the success of the elements is greater than the sum of the individual vineyards.'

Spezie is only made in the finest years, using hand-picked fruit from vineyards at 200m to 280m. The wine is aged for 24 months in barrel, before resting a further year in bottle before release.

'The best way to define our philosophy is that our heart is in our territory and vineyards,' says Quadrumolo. 'And our touch in the cellar is a light one.'



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PIEDMONT

Vite Colte, Essenze, Barolo 2015 (14%)

Sumptuous cherry and raspberry nose. Rich and voluptuous, with fine concentration and explosive fruit. Ripe but not jammy, with plenty of spice and vigour. Forward but with sufficient structure to age. Hedonistic in style!

£40 VinumTerra

Although I am a trained oenologist, I would also like to have been a chef,' says Vite Colte's president, Piero Quadrumolo. 'Similar to a winemaker, they interpret a territory through raw, local materials, but with cuisine.'

Essenze's territory is prime vineyards in the commune of Barolo, which range from 280m to 380m in altitude. 'We are trying to express the uniqueness of this area, particularly the municipality of Barolo,' explains Quadrumolo.

Following fermentation, this wine is macerated on its skins for 20 days, followed by 24 months' ageing in small barrels.

