

Barbaresco DOCG "La Casa in Collina"

Grape Variety: Nebbiolo 100%

Alcohol Content: 13.5%

Region: Piedmont

Producer: Vite Colte

Vinification

Following practices traditional in the production of Barolo, the cuvée is blended from nebbiolo lots sourced from different vineyards, each with specific microclimate. The 28-30°C fermentation lasts about 20 days and the malolactic fermentation then follows. In large wood barrels the wine matures for about a year. Some further 12 months of bottle-ageing bring the wine into balance and develop the desired bouquet.

Tasting Characteristics

