

## Barolo di Barolo "Essenze"

Grape Variety: Nebbiolo 100%

Alcohol Content: 14%

Region: Piedmont

Producer: Vite Colte

### Vinification

After maceration on the skins for some 20 days, malolactic fermentation is completed in steel. The wine then is transferred into oak barrels where it will mature for 24 months. Following the blending technique using small quantities, all of which come from Barolo village, the wine rests for a further 6 months in bottles.

### Tasting Characteristics



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