

LA CASA IN COLLINA

D.O.C.G. Barbaresco



WINERY

Vite Colte is the winegrower's skill. 180 winegrower's family with 300 hectares of vineyard in Piedmont, part of which undergoing conversion to organic farming procedures. Every family devotes a part of his estate to the Vite Colte, ensuring that it receives the most meticulous attention, with constant dialogues with the technical agronomist. Real winegrowers, who contribute all their skills, passion and his presence. Behind each Vite Colte's wine there is a face, a story and a family. We have everything we need: a vast heritage of vineyards, which means we can choose the best, the best motivated winegrowers of the group, with their families; modern enological systems, the technology which is needed to preserve and enhance the quality of the grapes; a first-class technical group coordinated by Daniele Eberle in the vineyards together with Bruno Cordero in our winery. We follow the most strict practices for the Barbaresco. 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.

Name:	La Casa in Collina
Class:	Red
Region:	D.O.C.G. Barbaresco
Vintage:	2015
Rating:	93 JS
Grape Varieties:	100% Nebbiolo
Case / Bottle Size:	12/750ml
Alcohol Volume:	13.5%

TASTING NOTE

Fresh blue fruit really pops out of the glass here, as well as glazed cherries, bark, cedar, tobacco and citrus. Full-bodied, very elegant and refined, but boasting a lot of concentration with chewy tannins and a medium-long finish.

