

LA MALORA

D.O.C. Langhe Nebbiolo



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.

A blend wine which expresses the best characteristics of two important grapes of the Langhe. The low yields, the different consistency of the soils and the mild microclimate give a unique and complex wine. The traditional-style vinification begins with a 20-day maceration at 28-30° C, then it follows the malolactic. The wine rests in small oak for 15-18 months and after the blend, La Malora bottle-ages for a further 6 months in our cellars.

Name:	La Malora Langhe Nebbiolo DOC
Class:	Red
Region:	D.O.C Langhe Nebbiolo
Vintage:	2014
Grape Varieties:	85% Nebbiolo 15% Barbera
Case / Bottle Size:	12/750ml
Alcohol Volume:	14%

TASTING NOTE

Intense deep ruby red. Bouquet is impeccably graceful; balance of ripe fruit, spices and vanilla. Rich, with scents of black fruit, tobacco leaf, pastries, and wild berries. Palate is dry and supple, full-flavored over a subtle background of vanilla and fruit preserves. Sweet tannins

