

# ESSENZE

## D.O.C.G. Barolo del Comune di Serralunga d'Alba



### WINERY

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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.

The vineyards under the Barolo subzone of the Municipality of Serralunga d'Alba stretch across land at altitudes between 330 and 410 metres above sea level. The soils contain Sant'Agata Fossil marls alternated to layers roughly textured with a reduced capacity to retain water. Following maceration in contact with skins for about 20 days, malolactic fermentation takes place. The wine then ages in small oak barrels for 24 months and bottle-ages for a further twelve months.

Name:	Essenze
Class:	Red
Region:	D.O.C.G. Barolo del Comune di Serralunga d'Alba
Vintage:	2011
Rating:	93 JS
Grape Varieties:	100% Nebbiolo
Case / Bottle Size:	12/750ml
Alcohol Volume:	14%

### TASTING NOTE

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Deep ruby red with garnet hues. Is clear and intense, complex, with spicy notes of vanilla and sweeter floral and fruity notes, of withered roses and brushwood. Really aromatic and fresh with blueberry, blackberry and floral character. Full body, chewy and muscular.

