



WINEMAKING PHILOSOPHY

This wine is obtained from low yields in the vineyard. Vinification is traditional, with 20 days' maceration at a temperature of 28-30 °C. This is followed by malolactic fermentation and 12 months of ageing in barriques.

TASTING NOTES

Colour: ruby red shading to purple.

Bouquet: impeccably graceful balance of ripe fruit, spices and vanilla.

Palate: dry, well balanced and warm. Sweet and fine-grained tannins, over a subtle background of cherry jam.

STATISTICAL INFORMATION

Grape variety: Nebbiolo

Alcohol: 14.0 % vol.

Appellation: Langhe DOC Nebbiolo

Ageing: 12 months in barrique



VITE COLTE®

CANTINE IN BAROLO

La Malora 2019

Langhe Nebbiolo DOC



JAMESSUCKLING.COM 

90 (08/2021)

Very pleasant, sweet raspberry and red-berry character here with a hint of creamy acidity and light tannins. Easygoing, tasty palate with a light firmness to the finish, but the sweet fruit pushes through.

Drink now.



Luca Maroni 91

VITE COLTE®

CANTINE IN BAROLO

La Malora 2017

Langhe Nebbiolo DOC



JAMESSUCKLING.COM 

90 (07/2020)

Subtle aromas of strawberries, cherries and lemon rind follow through to a medium body with bright, vivid fruit, as well as candied watermelon and citrus. Lively.

Drink now.

VITE COLTE®

CANTINE IN BAROLO

La Malora 2016

Langhe Nebbiolo DOC



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90

falstaff

90