

# Barolo DOCG Di Commune Barolo `Essenze` 2017



## Region

In the northwest of Italy lies the unique low alpine region of Piedmont (or Piemonte), which means `at the foot of the mountains`. Weather influences come from the Apennine Mountains and the Alps. The region includes the small and prestigious hillside wine towns of Barolo, Barbaresco, Asti and Gavi, where a diverse variety of well-known wine styles originate. Some of Italy's most revered and expensive red wines come from the Nebbiolo grape, grown alongside Barbera, Dolcetto and for white wines Moscato and Cortese.

## Producer

Vite Colte is made up of people who strongly believe in a shared concept of quality, where the responsibility of individuals is an integral part of the broader final result. Winegrowers, partners, friends. The members of Vite Colte and their families are the cornerstones of a modern winery that demands expertise, dedication, and commitment to the very high standards of Piedmont traditions. They have just one goal. an absolute and constant quality standard, the result of agronomic choices aimed at sustainable, selective vineyard management focused on achieving perfectly ripe fruit.

## Tasting Notes

These Barolo vineyards are situated at over 350 metres above sea level. This altitude gives the wines its famous fresh acidity and ensures the fine grippy tannin are balanced. The true `Essence` of what a Barolo is! The 2 years of ageing in barrel before bottling soften the tannins and add warm spice, hints of vanilla and texture to the generous fruit nose. The palate is rich, concentrated and packed with sour cherry, liquorice, blackberry, violet and warm smoky, savoury notes. Something to savour

## Food

The ideal accompaniment for game and meat in general, particularly beef braised in Barolo, slow-cooked ox, rabbit with pepper, Piedmontese-style mixed boiled meats and mature cheeses.

### Technical Information

<b>Country</b>	Italy
<b>Region</b>	Piedmont
<b>Grape(s)</b>	Nebbiolo (100%)
<b>Type</b>	Red
<b>Style</b>	Complex
<b>Oaked Style</b>	Oaked
<b>Body Style</b>	Full bodied
<b>Sustainable</b>	Yes-sustainable practices

<b>Dry/Sweet Style</b>	Dry
<b>Alcohol Content</b>	14.5%
<b>Closure Style</b>	Cork
<b>Organic/Biodynamic</b>	No
<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk