

Ca' Viola

Dolcetto d'Alba Vilot DOC



The Dolcetto as tradition dictates. Born in 1996, it is the younger brother of the more well-known Barturot. Its 20 years old vineyards produce 70 quintals of grape per hectare, under the sun of Montelupo at a height of 400 meters. The wine spends 10 days in temperature-controlled tanks with 10 months in stainless steel and then 2 months in bottle. Unfiltered.

Grape varieties : Dolcetto

Altitude : 400m ASL

Vineyard age : 20-year-old vineyards

Grape yield : 70 quintals of grape per hectare

Exposure : South, Southwest

Soil : Silty marl and reddish-yellowish coloured sandstones, sandy-loam and whitish coloured calcareous.

Alcohol : 13%

Tasting notes :

Rich ruby red color. The nose plays on notes of fresh fruit and finishes with a pleasant note of blackberry. Smooth, agile, fresh, and balanced in the mouth.

Press Notes

Wine Spectator

2016	90 points
2015	92 points

James Suckling

2018	91 points
2017	90 points

AG Vinous

2015	90 points
2013	91 points
2012	90 points

