

Ca' Viola

Dolcetto d'Alba Barturot DOC



Barturot was the first wine to be produced in 1991, when everything started. The Barturot vineyard, of just 2.15 hectares, traces its 65-year-old roots to the land of Montelupo albese, on a southern slope at 400m ASL. The old age of the vines naturally allows a low production of grapes, furthered by thinning. Only after a long maceration is Barturot ready to spend 12 months aging in large barrels in order to enhance its great features. 15 days in temperature-controlled tanks and 14 months in big barrels.

Grape varieties : Dolcetto

Altitude : 400m ASL

Vineyard age : 65-year-old vineyard

Grape yield : 50 quintals of grape per hectare

Exposure : South

Soil : Calcareous marl and clay

Alcohol : 14%

Tasting notes :

Ruby red with notes of violets on the nose leading into cherry and earth notes. Very approachable in its youth.

Press Notes

The Wine Advocate

2011 90 points

Wine Spectator

2015 90 points

James Suckling

2016 90 points

2013 90 points

AG Vinous

2012 92 points

2011 90 points

