

Ca' Viola

Barbera d'Alba Bricchet DOC



Almost 2.4 hectares of 20 years old vines nestled on Montelupo hills at 400 meters of height. The results is reflected in a wine of tradition that express with great class the main features of one of the most important Piedmontese varietals. The wine spends 15-18 days in temperature-controlled tanks with 12 months in big barrels.

Grape varieties : Barbera

Altitude : 400m ASL

Vineyard age : 20 years old

Grape yield : 70 q/ha

Exposure : South, Southwest

Soil : Calcareous marl and clay

Alcohol : 14%

Tasting notes :

Ruby red, juicy, fruity, notes of dried mushrooms.
Very approachable in its youth.

Press Notes

Wine Spectator

2013 90 points

James Suckling

2016, 2014, 92 points
2011
2015 93 points
2013 91 points
2012 94 points

AG Vinous

2012 93 points

Wine Enthusiast

2013, 2015 91 points
2009 92 points

