

Ca' Viola

Barolo Sottocastello di Novello DOCG



1.89 hectares in Novello, located at the foot of the majestic neo-gothic castle. The full southern exposition at more than 470 meters A.S.L., combining the elegance of Barolo with the power of Monforte. The wine spends 15-20 days in temperature-controlled tanks with 15-20 days of post-fermentation maceration with 25% full cluster. The wine then aged for 24 months in big barrels and 12 months in concrete vats. 9,000 bottles produced.

Grape varieties : Nebbiolo

Altitude : 470m ASL

Vineyard age : 20 years old

Grape yield : 50 ql/hc

Exposure : South

Soil : Calcareous marl and clay

Alcohol : 14%

Tasting notes :

Ruby red with orange reflections with notes of balsamic, spice, forest floor and menthol. On the palate there is a structure with a sturdy tannin leading into flavors of chocolate and tobacco.

Press Notes

Falstaff

2012 96 points

Decanter

2013 92 points

Wine Spectator

2013 90 points

2011 93 points

2010 94 points

2008 92 points

James Suckling

2015, 2009 95 points

2012, 2011 93 points

2010 94 points

2008 92 points

AG Vinous

2009, 2008 93 points

Wine Enthusiast

2013 91 points

2011 90 points

Gambero Rosso

2015, 2013,

2012, 2011,

2010, 2008

