

Ca' Viola

*Barolo Caviot DOCG*



Barolo in its most classical version, where the blend of grapes comes from a variety of vineyards with different soils, exposures, and altitudes. This contributes to the varietal balance and approachability at a younger age. The grapes are sourced from different vineyards of the Barolo region, mainly from the town of Novello. The juice is fermented for 15 days in temperature-controlled tanks with a further 10-15 days of post-fermentation maceration. Aging took place in large barrels for 24 months.

Grape varieties : Nebbiolo

Altitude : 250m ASL

Vineyard age : 25 years old

Grape yield : 50 ql/ha

Exposure : South, southeast, southwest

Soil : Calcareous marl and clay

Alcohol : 14.5%

Tasting notes :

Ruby red in color with garnet reflections. An intense scent of violet, red and small red fruits, with a slightly balsamic note. In the mouth the texture is complex and silky and the harmonious structure wraps the palate with soft and succulent tannins.

Press Notes

Falstaff

2013

91 points

James Suckling

2015, 2013

92 points

