

The image is a full-page background photograph of a rural landscape, heavily tinted with a monochromatic purple color. In the foreground, there is a dense vineyard with rows of grapevines supported by dark stakes. Beyond the vineyard, the terrain rises into rolling hills covered with patches of trees and fields. In the distance, more hills are visible under a pale, hazy sky. The overall mood is serene and evokes a sense of traditional viticulture.

CaViola®



FROM THE HILLS OF THE WOLVES TO THE FEET OF THE CASTLE

1991

It was in this year that Beppe Caviola made his debut in the wine world. In his Montelupo, Beppe rents the dream vineyard of Barturot and vinifies the first Dolcetto grapes in his parents' garage. Beppe immediately adds another challenge, the now-famous Bric du Luv, born as a 'table wine' to later become Langhe Rosso and finally Barbera d'Alba. The company takes shape and the portfolio expands. **2002** is the year of the second phase. Beppe and Simonetta move to Dogliani and lay the foundation for a unique integrated project in the Langa landscape, a development in which production, consulting and hospitality coexist in harmony, united by a philosophy of excellence where human contact remains the inspirational value. From the hills of the wolves to Novello, passing through Dogliani, **2006** is the most prestigious vintage in history, where the light is shed on the first label of "Re dei Vini" (King of Wines), the Barolo Sottocastello.



BAROLO

SOTTOCASTELLO DI NOVELLO RISERVA

CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN (DOCG)

For the second time, after the now-distant '06 vintage, we have been able to make another dream come true, the production of our first "riserva" (reserve). A very small number of bottles obtained from a selection of a few rows, where the quality of the grapes is the highest. For a total of 7 years, the wine first rests in large oak barrels and in ceramic amphorae, and finally inside the bottles. The designer label, as per tradition, bears the signature of Gianni Gallo.

VINEYARD

Appellation

Barolo DOCG

Vine variety

Nebbiolo

Vineyard

Sottocastello di Novello

Size and location

1.89 ha., Novello

Ground type

Lithology Marl and clay-marl gray-white colored followed by sand and sandstone darkgrey or yellowish colored at the top of the hill

Soil Sandy-clay, slightly evolved, light colored, calcareous, alkaline pH

Average grapevine age

20 years

Exposure and average elevation

South-East, ca. 420 mt

Density

5,000 plants per hectare

Production per hectare

55 quintals

Support system

Guyot

Harvest period

First 10/20 days of October

Pesticides

Copper and sulfur

Fertilizers

Manure and green manure

Weeding

Mechanical

WINE CELLAR

Yeasts

None

Fermentation

15-20 days in concrete vats

Maceration

25-30 days with submerged cap

Aging

36 months in large barrels, 12 months in ceramic amphorae, and 24 months in the bottle

Filtration

None

Bottles per year

1,800 ca.

ORGANOLEPTIC CHARACTERISTICS

The color is dark garnet, intense and clear. The nose expresses hints of cherry, raspberry, floral and citrus nuances, violet, rosehip and licorice. Powerful, dense and structured on the palate, it presents a subtle tannin. In the mouth, it presents a toned and delicious structure, very savory, fresh and persistent. Suggested serving temperature: 14-15° C.



BAROLO SOTTOCASTELLO DI NOVELLO

CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN (DOCG)

Sottocastello di Novello - first vintage 2006 - represents for Beppe Caviola the crowning achievement of a path that over the years has led him to confront himself with the most important Langa grape varieties. Nebbiolo, in its highest expression in Barolo, is a challenge and a goal for every great producer in Alba, and it has become a reality after our recent acquisition of a vineyard in Novello. The relatively young age of the vines and the gradual discovery of a cru with a great potential, albeit not celebrated at the same level as others in the district, hint at exciting future developments, already anticipated by the excellent results of the first vintage.

VINEYARD

Appellation

Barolo DOCG

Vine variety

Nebbiolo

Vineyard

Sottocastello di Novello

Size and location

1,89 ha. Novello

Ground type

Sandy-clay, slightly evolved, light colored, calcareous, alkaline pH

Average grapevine age

20 years

Exposure and average elevation

South-East, ca. 420 mt

Density

5,000 stumps per hectare

Support system

Guyot

Harvest period

First 10/20 days of October

Pesticides

Copper and sulfur

Fertilizers

Hummus, compost, goat manure

Weeding

Mechanical

Certification

BIO

WINE CELLAR

Fermentation

15-20 days in temperature-controlled tanks

Maceration

15-30 days with submerged cap

Aging

24 months in big barrels, 12 months in concrete non-glass vats

Filtration

None

ORGANOLEPTIC CHARACTERISTICS

This Barolo presents itself to the eye with a rather deep ruby red color and an orange shade on the rim. The nose expresses balsamic and spicy characteristics, with clear hints of underbrush, mentholated and ethereal hints, and nuances of chocolate and tobacco. In the mouth, it is very elegant and silky, supported by a rich structure and a density that persists in the long harmonious finish. Suggested serving temperature: 14-15°C



BAROLO CAVIÒT

CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN (DOCG)

The term “Caviòt” is the nickname (“stranòm” in Piedmont) with which the inhabitants of Montelupo Albese used to nicely address Clemente, Beppe's father. It is a Barolo in its most classic form, where the blend of grapes from vineyards with different soils, exposures and altitudes, contributes to the balance and the pleasantness of the drink. The 2013 vintage inaugurates the addition of an important item in the company's product catalogue, a Barolo that was able to show its best at a young age.

VINEYARD

Appellation
Barolo DOCG

Vine variety
Nebbiolo

Vine
Grapes from different vineyards, mainly from the towns of Novello and Serralunga

Exposure
South, South-East and South-West

Density
4,800/5,000 plants per hectare

Support system
Guyot

Harvest period
First 10/20 days October

Pesticides
Copper and sulfur

Weeding
Mechanical

WINE CELLAR

Fermentation
15 days in temperature-controlled tanks

Maceration
10-15 days of post-fermentation maceration with submerged cap

Aging
24 months in big barrel

Filtration
None

ORGANOLEPTIC CHARACTERISTICS

The color is ruby red with light garnet hues, introducing an intense aroma of violets, roses and small red fruits, with a slightly balsamic finish. In the mouth, the texture is dense and silky, the harmonious structure envelops the palate with soft and persuasive tannins, making the taste buds remember it for a long time. Suggested serving temperature: 14-15° C.



LANGHE NEBBIOLO RANGONE

CONTROLLED DENOMINATION OF ORIGIN (DOC)

Langhe Nebbiolo changes its name and label. Starting from the 15th harvest, occurring in 2021, and for the following years, our Langhe Nebbiolo changes its name to Rangone, adopting a new label with special artwork by Gianni Gallo. The name Rangone has ancient roots and comes from the Earl's family Rangone of Montelupo Albese, our homeland, where most of our vineyards grow today. Rangone pinot noir – was produced many years ago for just a few vintages and was the first spokesman of the memory of the noble Rangone family of Montelupo Albese. Today we wish to renew this tribute by dedicating this name to one of the grape varieties considered noble par excellence, the Nebbiolo.

VINEYARD

Appellation

Langhe nebbiolo DOC

Vine variety

Nebbiolo

Vine

Grapes from different vineyard

Ground type

Lithology: gray silty marls alternating with sand and reddish-yellow sandstones (Lequio Formation)

Soil: sandy-loamy, shallow, colored white, calcareous and with alkaline ph

Exposure and average elevation

South, South-East, ca. 450 Mt

Density

4,500 plants per hectare

Output per hectare

50 quintals

Upbringing system

Guyot

Harvest period

First 10 days october

Pesticides

Copper and sulfur

Weeding

Mechanical

WINE CELLAR

Fermentation

15 days in thermo-controlled tanks with 10/20% of whole grapes

Maceration

10-15 days

Aging

8-10 months in big barrels

Filtration

None

ORGANOLEPTIC CHARACTERISTICS

The appearance is ruby red with garnet hues on the rim. The nose is very clear, with a remarkable breadth and complexity, with notes of underbrush and wet earth. The mouth is more elegant than powerful, with a "Burgundian" approach, snappy and at the same time austere, with silky, well-developed tannins. The finish is persistent and satisfying, with fruity nuances. Suggested serving temperature: 14-15° C



BARBERA D'ALBA BRIC DU LUV

CONTROLLED DENOMINATION OF ORIGIN (DOC)

Together with the Barturot, it is the historic label in our portfolio. First produced in the same year as Dolcetto (1991), this is a selection of Barbera that comes from a very old vineyard in Montelupo municipality.

VINEYARD

Appellation

Barbera d'Alba DOC

Vine variety

Barbera

Vine

Bric du Luv

Size and location

1.5 ha., Montelupo albese

Ground type

Sandy-loam, shallow, white, calcareous, with alkaline pH

Average grapevine age

65 years

Exposure and average elevation

South 400 mt

Density

5,000 plants per hectare

Production per hectare

50 quintals

Harvest period

Last 10 days of September / First 10 days of October

Pesticides

Copper and Sulfur

Weeding

Mechanical

Certification

BIO

WINE CELLAR

Maceration and fermentation

20-25 days in temperature-controlled tanks

Filtration

None

Aging

8-10 months in small barrels (10 hl)

ORGANOLEPTIC CHARACTERISTICS

The color is an intense and dark ruby red with violet hints. The nose combines the classic fruity notes of the grape variety, with singular and captivating balsamic and menthol notes. In the mouth, the wine is ample, soft, with great enjoyability and preservability, powerful and elegant at the same time. Very long and persistent finish, with precise retro nasal hints. It preserves perfectly throughout the years: it is suitable for 8 to 10 years of aging. Suggested serving temperature: 14-15° C



BARBERA D'ALBA BRICHET

CONTROLLED DENOMINATION OF ORIGIN (DOC)

As Vilot stands to Barturot, Barbera Brichet relates to Bric du Luv as a "younger sister" in the position of everyday ready-to-drink wines in the company's portfolio.

VINEYARD

Appellation

Barbera d'Alba DOC

Vine variety

Brichet

Vine

Grapes from different vineyards

Size and location

2.4 ha., Montelupo albese

Ground type

Sandy-loam, shallow, white, calcareous, with alkaline pH

Exposure and average elevation

South 400 mt

Density

5,000 plants per hectare

Production per hectare

70 quintals

Support system

Guyot

Harvest period

Last 10 days of September / First 10 days of October

Pesticides

Copper and Sulfur

Weeding

Mechanical

Certification

BIO

WINE CELLAR

Maceration and fermentation

15 days in temperature-controlled tanks

Filtration

None

Aging

6-8 months in big barrels

ORGANOLEPTIC CHARACTERISTICS

The color is a deep ruby red with purplish hints. The nose is a combination of red fruits, notes of underbrush and sweet spices. In the mouth, it is low in volume and played on fresh drinkability, which makes the wine very enjoyable. It is a juicy, inviting and agile Barbera. Suggested serving temperature: 14-15° C.



BARTUROT

CONTROLLED DENOMINATION OF ORIGIN (DOC)

This is the first wine produced by Beppe, in 1991. At the beginning, Beppe invested in this vineyard in Montelupo because he strongly believed he could obtain an excellent wine from its grapes. Thanks to the help of a friend and the advice given from a great producer in the Langhe, Beppe's dreams became true and he rented its first vineyard. Barturot is the company's historical label.

VINEYARD

Appellation
Dolcetto d'Alba DOC

Vine variety
Dolcetto

Vine
Barturot

Size and location
1.9 ha., Montelupo Albese

Ground type
Sandy-loam, shallow, white colored, calcareous, with alkaline pH

Average grapevine age
65 years

Exposure and average elevation
South, 400 meters

Density
5.000 plants per hectare

Production per hectare
50 quintals

Support system
Guyot

Harvest period
First 10/20 days October

Pesticides
Copper and sulfur

Weeding
Mechanical

Certification
BIO

WINE CELLAR

Maceration e fermentation
15 days in temperature-controlled tanks

Aging
8-10 months in concrete vats

Filtrazione
None

ORGANOLEPTIC CHARACTERISTICS

Intense ruby color with violet hues. The nose expresses a complex fruit and floral bouquet with notes of violets, currants and cherries on the finish. A firm wine that maintains its drinkability in the mouth. Long, harmonious, fruity on the finish. Suggested serving temperature: 14-15° C.



DOLCETTO D'ALBA VIOT

CONTROLLED DENOMINATION OF ORIGIN (DOC)

First produced in 1996, it is the younger brother of the famous Barturot. In the winery's philosophy it is a snappy, everyday wine, the archetype of the table wine.

VINEYARD

Appellation
Dolcetto d'Alba DOC

Vine variety
Dolcetto

Vines
Grapes from different vineyards

Size and location
3.05 ha., Montelupo Albese

Ground type
Sandy-loam, shallow, white colored, calcareous, with alkaline pH

Exposure and average elevation
South, South-East, ca. 400 meters

Density
5.000 plants per hectare

Output per hectare
70 quintals

Support system
Guyot

Harvest period
First 10/20 days of September

Pesticides
Copper and Sulfur

Weeding
Mechanical

Certification
BIO

WINE CELLAR

Maceration e fermentation
10 days in temperature-controlled tanks

Aging
4-5 months in stainless steel

Filtration
None

ORGANOLEPTIC CHARACTERISTICS

The wine shows a deep ruby red color to the eye. The nose plays on fresh fruity notes and hints of a pleasant blackberry note on the finish. In the mouth, it is agile, very smooth and balanced. Freshness and pleasantness play key roles and make this Dolcetto dynamic and suitable for all palates. Suggested serving temperature: 14-15° C.



BARBARESCO DOCG MATTHIAS

CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN (DOCG)

The 2020 was the first vintage of Barbaresco at Ca' Viola and the beginning of a new challenge. This wine bears the name of Beppe's eldest son, Mattia, but ennobled in its Latin version, Matthias. The vineyards consist of two medium-sloped hills both located in Neive.

VINEYARD

Appellation
Barbaresco DOCG

Vine variety
Nebbiolo

Vine
Grapes from different vineyards in Neive

Density
5,000 plants per hectare

Support system
Guyot

Harvest period
First 10/20 days of October

Pesticides
Copper and sulfur

Weeding
Mechanical

WINE CELLAR

Maceration
10-15 days of post-fermentation maceration with submerged cap

Fermentation
15 days in temperature-controlled tanks

Aging
18 months in big barrels

Filtration
None

ORGANOLEPTIC CHARACTERISTICS

The appearance is garnet red. The nose plays with fresh and pleasant notes of sweet macerated red fruits with nuances of rose. In the mouth, it is juicy but at the same time it is balanced and delicate. Suggested serving temperature: 14-15° C.



LANGHE RIESLING CLEM

CONTROLLED DENOMINATION OF ORIGIN (DOC)

Langhe Riesling is the first white wine in the history of Ca' Viola, a new project in Alta Langa. This corner behind the Barolo area offers unique soil and height characteristics capable of expressing themselves best in white wines, especially those like Riesling Renano, a grape variety that reaches its highest expressions in cool climates and mineral soils. A wine suitable for long aging, very fascinating during its evolution.

VINEYARD

Appellation

Langhe DOC Riesling

Vine Variety

Riesling Renano

Size and location

Approx. 2.5 ha., Cissone and Bossolasco

Ground type

Calcareous marl and clay

Exposure and average elevation

South, 600mt

Density

3,000 plants per hectare

Output per hectare

60 quintals

Support system

Guyot

Harvest period

Last 10 days of September / First 10 days of October

Fertilizer

Hummus, compost, goat manure

Pesticides

Copper and sulfur

Weeding

Mechanical

Certification

BIO

WINE CELLAR

Pressing

Soft pressing, static decantation at controlled temperature

Fermentation

15-20 days in temperature-controlled tanks

Aging

10 months "sur lie" process in stainless steel

ORGANOLEPTIC CHARACTERISTICS

The bright yellow color presents a wine with very fresh aromas at the beginning, made of white flowers, white peach and citrus, citron and grapefruit. On the palate, the great acidity, the main characteristic of this grape variety in its best expressions, envelops the mouth and fills it with sensations, juicy and very fresh it finishes with an extraordinary savoriness that prolongs the memory in the taste buds for a few more minutes. Suggested serving temperature: 10-12° C.



LANGHE ROSATO RITA

CONTROLLED DENOMINATION OF ORIGIN (DOC)

The first rosé for Beppe Ca' Viola, a novelty born out of a desire for experimentation and innovation. A 100% Provence-inspired Nebbiolo rosé dedicated to his mother Margherita, travel companion of Clemente, Beppe's father, to whom the white house was dedicated. The range of wines expands and is completes.

VINEYARD

Appellation

Langhe DOC rosato

Vine variety

Nebbiolo

Harvest period

Last 10 days of September / first 10 days of October

WINE CELLAR

Pressing

Before fermentation, static decantation at 4-5°C with lees contact for 4-7 days

Fermentation

15 days approximately at 16-17°C part in stainless steel tanks, part in used tonneau, and part in ceramic amphorae

Aging

4-5 months "sur lie", part in stainless steel tanks, part in used tonneau, and part in ceramic amphorae

ORGANOLEPTIC CHARACTERISTICS

The color is pale cherry pink. The nose expresses a delicate, refined bouquet with subtle fruity notes of peach, raspberry and floral hints of rose. It is balanced in the mouth, pleasant, crisp and of lively freshness, with an interesting savory sensation on the finish. Suggested serving temperature: 10°-12°C



LANGHE ARNEIS SIRENA

CONTROLLED DENOMINATION OF ORIGIN (DOC)

We have placed alongside our historic white wine, Langhe Riesling, another bet: Langhe Arneis Sirena. A fresh, ready, agile and snappy wine that, for the first time in Ca' Viola's history, bears an invented name. Sirena is in fact is the anagram of Arneis.

VINEYARD

Appellation

Langhe Arneis DOC

Vine variety

Arneis

Harvest period

First 10/20 days of October

WINE CELLAR

Fermentation

10-12 days in temperature-controlled tanks

Aging

4-5 months in stainless steel

ORGANOLEPTIC CHARACTERISTICS

The color is pale straw yellow with greenish hints. On the nose there is an intense bouquet of wildflowers (chamomile) and notes of white fruit. Suggested serving temperature: 10-12° C.



LANGHE CHARDONNAY FILOSOFIA by Giuseppe Caviola

CONTROLLED DENOMINATION OF ORIGIN (DOC)

In 2021 we celebrated Ca' Viola Azienda Agricola's 30th anniversary with the launch of a brand-new wine, the result of Beppe's years of studying white wines. It is a Langhe Chardonnay and is called filoSofia. The name includes both Beppe's philosophy and his perception about the wine, the terroir, the production, and the ambition to create a great white wine. The name also refers to "Sofia," the daughter of Beppe and Simonetta, to whom this wine is dedicated.

VINEYARD

Appellation

Langhe Chardonnay DOC

Vine variety

Chardonnay

Harvest period

First 10 days of September

WINE CELLAR

Pressing

Soft grape pressing, after leaving it to rest for 24 hours in a refrigerated cell at 12°C

Pre-fermentation decanting process

Static decantation in steel tanks for 48 hours at 10-12°C

Fermentation

Alcoholic fermentation: 40% new wood and 60% old wood (barrique e tonneau)

Aging

12 months on total lees with no decanting

Post-fermentation decantation process

The wine decanted into steel tanks with lees contact. This is followed by the bottling process

ORGANOLEPTIC CHARACTERISTICS

The color is lustrous, bright straw. On the nose, aromas of cedar, linden, lime with flowers of brooms, hints of melted butter and flint. In the mouth, it is clear, balanced between acidity and volume. The finish is satisfying, refined and persistent.

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CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1306/2013