

Ca' Viola

*Barolo Sottocastello di Novello Riserva DOCG*



Produced only in the very best vintages.

Vineyard: Novello - 1.89 hectares in total

Fermentation: Native yeasts, 15-20 days in concrete vats.

Aging: 36 months in large barrels, 12 months in ceramic amphorae and approx. 24 months. in the bottle before release.

Grape varieties : 100% Nebbiolo

Altitude : 420m ASL

Exposure : South-East

Soil : Clayey-sandy soil, poorly evolved, light colored, moderately calcareous and with an alkaline pH

**Tasting notes :**

Dark, intense and garnet. Notes of cherry, raspberry, and citrus on the nose. Powerful, dense and structured with a long finish.

**Press Notes**

Wine Spectator

2016

95 points

James Suckling

2016, 2013

94 points

Gambero Rosso

2016



Organic

