

## Ca' Viola

### *"Barturot" Dolcetto d'Alba DOC*



Barturot was the first wine to be produced in 1991, when everything started. The Barturot vineyard, of just 2.15 hectares, traces its 65-year-old roots to the land of Montelupo albese, on a southern slope at 400m ASL. The old age of the vines naturally allows a low production of grapes, furthered by thinning. Only after a long maceration is Barturot ready to spend 12 months aging in large barrels in order to enhance its great features. 15 days in temperature-controlled tanks and 14 months in big barrels.

Grape varieties : Dolcetto

Altitude : 400m ASL

Vineyard age : 65-year-old vineyard

Grape yield : 50 quintals of grape per hectare

Exposure : South

Soil : Calcareous marl and clay

Alcohol : 14%

Tasting notes :

Ruby red with notes of violets on the nose leading into cherry and earth notes. Very approachable in its youth.



### Press Notes

#### The Wine Advocate

2011 90 points

#### Wine Spectator

2015 90 points

#### James Suckling

2021 91 points

2016, 2013

90 points

#### AG Vinous

2012 92 points

2011 90 points

