

Ca' Viola

"Bric du Luv" Barbera d'Alba DOC





1.5 hectares in size with its vine rows, planted in 1950, extend along the southern slope of the hill allowing the few grapes produced to reach the perfect level of maturation. The wine spends 25 days in temperature-controlled tanks and then ages for 16-18 months (85% in big barrels, 15% in used tonneaux). Total production of 6,600 bottles.

Grape varieties: Barbera

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: 14.5%

Tasting notes:

Dark cherry and violets on the nose. This has a very smooth texture and elegance.



BRIC DU LUV

Press Notes

Wine Spectator	
2020	91 points
2015	93 points
2014, 2010	90 points
James Suckling	
2021, 2020,	92 points
2017, 2015,	
2014, 2012	
2016	93 points
2013, 2011	91 points
AG Vinous	
2013	90 points
Wine & Spirits	
2016	92 points
Gambero Rosso	
2012, 2010	•••

