

Ca' Viola

Barolo Sottocastello di Novello DOCG



1.89 hectares in Novello, located at the foot of the majestic neo-gothic castle. The full southern exposition at more than 470 meters A.S.L., combining the elegance of Barolo with the power of Monforte. The wine spends 15-20 days in temperature-controlled tanks with 15-20 days of post-fermentation maceration with 25% full cluster. The wine then aged for 24 months in big barrels and 12 months in concrete vats. 9,000 bottles produced.

Grape varieties : Nebbiolo

Altitude : 470m ASL

Vineyard age : 20 years old

Grape yield : 50 ql/hc

Exposure : South

Soil : Calcareous marl and clay

Alcohol : 14%

Tasting notes :

Ruby red with orange reflections with notes of balsamic, spice, forest floor and menthol. On the palate there is a structure with a sturdy tannin leading into flavors of chocolate and tobacco.



Organic

Press Notes

Wine Spectator

2021, 2020	93 points
2019	94 points

James Suckling

2021	96 points
2020 (JS Top 100 Italian Wines)	97 points
2019	94 points
2018	93 points

Wine Enthusiast

2020	91 points
2019	93 points

Gambero Rosso

2020, 2019,
2016, 2015,
2013, 2012,
2011, 2010,
2008

