

Ca' Viola

*"Caviot" Barolo DOCG*



Barolo in its most classical version, where the blend of grapes comes from a variety of vineyards with different soils, exposures, and altitudes. This contributes to the varietal balance and approachability at a younger age. The grapes are sourced from different vineyards of the Barolo region, mainly from the town of Novello. The juice is fermented for 15 days in temperature-controlled tanks with a further 10-15 days of post-fermentation maceration. Aging took place in large barrels for 24 months. The name Caviot is Beppe Caviola's name in Piemontese dialect.

Grape varieties : Nebbiolo

Altitude : 250m ASL

Vineyard age : 25 years old

Grape yield : 50 ql/ha

Exposure : South, southeast, southwest

Soil : Calcareous marl and clay

Alcohol : 14.5%

Tasting notes :

Ruby red in color with garnet reflections. An intense scent of violet, red and small red fruits, with a slightly balsamic note. In the mouth the texture is complex and silky and the harmonious structure wraps the palate with soft and succulent tannins.



Organic

Press Notes

James Suckling

2019	95 points
2018, 2017,	92 points
2015, 2013	
2016	94 points

