

## Ca' Viola

### *Barolo Sottocastello di Novello Riserva DOCG*

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

**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.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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