

Ca' Viola

Dolcetto d'Alba Vilot DOC

The Dolcetto as tradition dictates. Born in 1996, it is the younger brother of the more well-known Barturot. Its 20 years old vineyards produce 70 quintals of grape per hectare, under the sun of Montelupo at a height of 400 meters. The wine spends 10 days in temperature-controlled tanks with 10 months in stainless steel and then 2 months in bottle.

Grape varieties Dolcetto

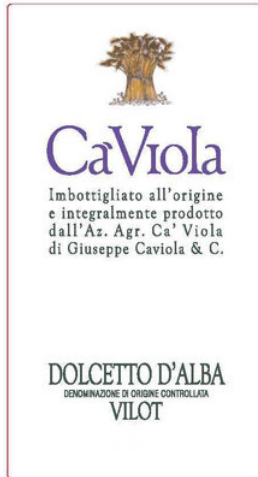
Altitude 400m ASL

Soil Silty marl and reddish-yellowish coloured sandstones, sandy-loam and whitish coloured calcareous.

Alcohol 13%

Tasting notes

Rich ruby red color. The nose plays on notes of fresh fruit and finishes with a pleasant note of blackberry. Smooth, agile, fresh, and balanced in the mouth.



Banville
Wine Merchants



Organic www.banvillewine.com

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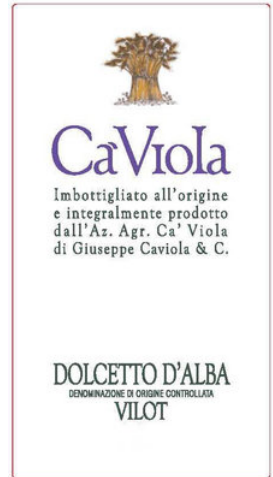
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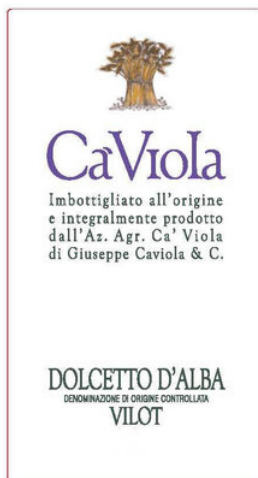
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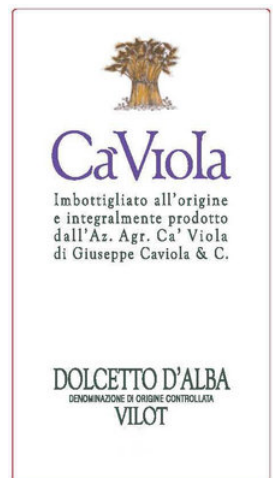
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