

Ca' Viola

"Barturot" Dolcetto d'Alba DOC

Barturot was the first wine to be produced in 1991, when everything started. The Barturot vineyard, of just 2.15 hectares, traces its 65-year-old roots to the land of Montelupo albese, on a southern slope at 400m ASL. The old age of the vines naturally allows a low production of grapes, furthered by thinning. Only after a long maceration is Barturot ready to spend 12 months aging in large barrels in order to enhance its great features. 15 days in temperature-controlled tanks and 14 months in big barrels.



BARTUROT
DOLCETTO D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape varieties Dolcetto

Altitude 400m ASL

Soil Calcareous marl and clay

Alcohol 14%

Tasting notes

Ruby red with notes of violets on the nose leading into cherry and earth notes. Very approachable in its youth.

Banville
Wine Merchants



Organic

www.banvillewine.com

Ca' Viola

"Barturot" Dolcetto d'Alba DOC

Barturot was the first wine to be produced in 1991, when everything started. The Barturot vineyard, of just 2.15 hectares, traces its 65-year-old roots to the land of Montelupo albese, on a southern slope at 400m ASL. The old age of the vines naturally allows a low production of grapes, furthered by thinning. Only after a long maceration is Barturot ready to spend 12 months aging in large barrels in order to enhance its great features. 15 days in temperature-controlled tanks and 14 months in big barrels.



BARTUROT
DOLCETTO D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape varieties Dolcetto

Altitude 400m ASL

Soil Calcareous marl and clay

Alcohol 14%

Tasting notes

Ruby red with notes of violets on the nose leading into cherry and earth notes. Very approachable in its youth.

Banville
Wine Merchants



Organic

www.banvillewine.com

Ca' Viola

"Barturot" Dolcetto d'Alba DOC

Barturot was the first wine to be produced in 1991, when everything started. The Barturot vineyard, of just 2.15 hectares, traces its 65-year-old roots to the land of Montelupo albese, on a southern slope at 400m ASL. The old age of the vines naturally allows a low production of grapes, furthered by thinning. Only after a long maceration is Barturot ready to spend 12 months aging in large barrels in order to enhance its great features. 15 days in temperature-controlled tanks and 14 months in big barrels.



BARTUROT
DOLCETTO D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape varieties Dolcetto

Altitude 400m ASL

Soil Calcareous marl and clay

Alcohol 14%

Tasting notes

Ruby red with notes of violets on the nose leading into cherry and earth notes. Very approachable in its youth.

Banville
Wine Merchants



Organic

www.banvillewine.com

Ca' Viola

"Barturot" Dolcetto d'Alba DOC

Barturot was the first wine to be produced in 1991, when everything started. The Barturot vineyard, of just 2.15 hectares, traces its 65-year-old roots to the land of Montelupo albese, on a southern slope at 400m ASL. The old age of the vines naturally allows a low production of grapes, furthered by thinning. Only after a long maceration is Barturot ready to spend 12 months aging in large barrels in order to enhance its great features. 15 days in temperature-controlled tanks and 14 months in big barrels.



BARTUROT
DOLCETTO D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape varieties Dolcetto

Altitude 400m ASL

Soil Calcareous marl and clay

Alcohol 14%

Tasting notes

Ruby red with notes of violets on the nose leading into cherry and earth notes. Very approachable in its youth.

Banville
Wine Merchants



Organic

www.banvillewine.com