

Ca' Viola

Dolcetto d'Alba Barturot 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.



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

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