

## Ca' Viola

### *Barbera d'Alba Brichet DOC*

Born in 2002, Brichet is the classic Barbera, with dynamic structure and fresh acidity. Almost 2.4 hectares of 20 years old vines nestled on Montelupo hills at 400 meters of height. The results is reflected in a wine of tradition that express with great class the main features of one of the most important Piedmontese varieties. The wine spends 15-18 days in temperature-controlled tanks with 12 months in big barrels.

**Grape varieties** Barbera

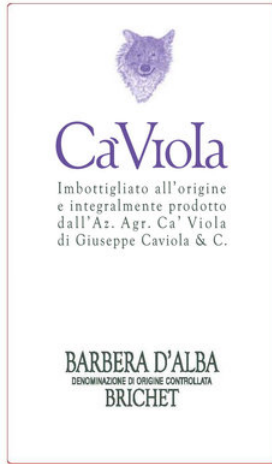
**Altitude** 400m ASL

**Soil** Calcareous marl and clay

**Alcohol** 14%

#### **Tasting notes**

Ruby red, juicy, fruity, notes of dried mushrooms. Very approachable in its youth.



**Banville**  
Wine Merchants



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

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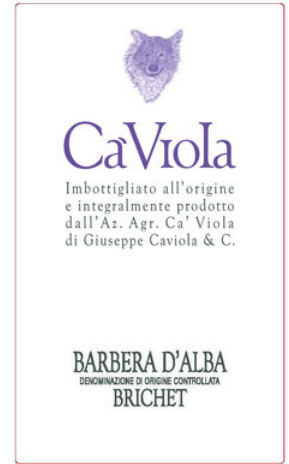
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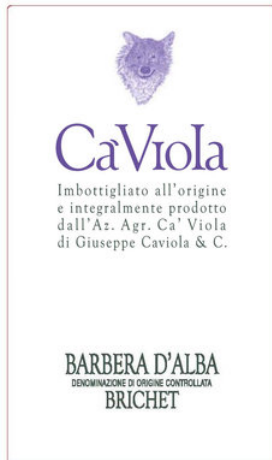
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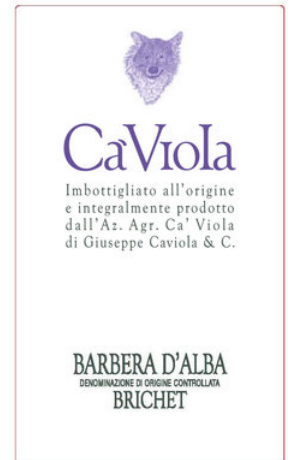
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