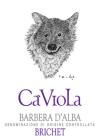
Ca' Viola

Brichet Barbera d'Alba DOC

Almost 2.4 hectares of 20 years old vines nestled on Montelupo hills at 400 meters of height. The results are reflected in a wine of tradition that expresses with great elegance the main features of one of the most important Piemontese varietals. 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.



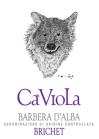


Organic www.banvillewine.com

Ca' Viola

Brichet Barbera d'Alba DOC

Almost 2.4 hectares of 20 years old vines nestled on Montelupo hills at 400 meters of height. The results are reflected in a wine of tradition that expresses with great elegance the main features of one of the most important Piemontese varietals. 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.

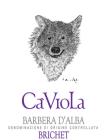




Ca' Viola

Brichet Barbera d'Alba DOC

Almost 2.4 hectares of 20 years old vines nestled on Montelupo hills at 400 meters of height. The results are reflected in a wine of tradition that expresses with great elegance the main features of one of the most important Piemontese varietals. 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 vouth.



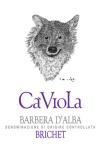


Organic www.banvillewine.com

Ca' Viola

Brichet Barbera d'Alba DOC

Almost 2.4 hectares of 20 years old vines nestled on Montelupo hills at 400 meters of height. The results are reflected in a wine of tradition that expresses with great elegance the main features of one of the most important Piemontese varietals. 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.



