

Ca' Viola

Barolo Sottocastello di Novello DOCG

In 2006 the dream came true: Barolo Sottocastello was born. Nebbiolo in Barolo, its maximum expression, is a challenge and an objective for each great Albese producer, and it became reality for us after the recent acquisition of a vineyard of just 1.89 hectares in Novello, located, as its name suggests, at the foot of the majestic neo-gothic castle. The full southern exposition at more than 470 meters of high and its position, combining the elegance of Barolo with the power of Monforte, give origin to a Barolo of great balance, complex, with extremely silky tannins. Pure essence of Nebbiolo, enhanced by a long aging in big barrels only. The wine spends 15-20 days in temperature-controlled tanks with 15-20 days of post-fermentation maceration. The wine then ages for 24 months in big barrels.

Grape varieties Nebbiolo

Altitude 470m ASL

Soil Calcareous marl and clay

Alcohol 14%



Tasting notes

Ruby red with orange reflections with notes of balsamic, spice, forest floor and menthol. On the palate there is a structure with a sturdy tannin leading into flavors of chocolate and tobacco.

Banville

Wine Merchants

www.banvillewine.com

Ca' Viola

Barolo Sottocastello di Novello DOCG

In 2006 the dream came true: Barolo Sottocastello was born. Nebbiolo in Barolo, its maximum expression, is a challenge and an objective for each great Albese producer, and it became reality for us after the recent acquisition of a vineyard of just 1.89 hectares in Novello, located, as its name suggests, at the foot of the majestic neo-gothic castle. The full southern exposition at more than 470 meters of high and its position, combining the elegance of Barolo with the power of Monforte, give origin to a Barolo of great balance, complex, with extremely silky tannins. Pure essence of Nebbiolo, enhanced by a long aging in big barrels only. The wine spends 15-20 days in temperature-controlled tanks with 15-20 days of post-fermentation maceration. The wine



Ca' Viola

Barolo Sottocastello di Novello DOCG

In 2006 the dream came true: Barolo Sottocastello was born. Nebbiolo in Barolo, its maximum expression, is a challenge and an objective for each great Albese producer, and it became reality for us after the recent acquisition of a vineyard of just 1.89 hectares in Novello, located, as its name suggests, at the foot of the majestic neo-gothic castle. The full southern exposition at more than 470 meters of high and its position, combining the elegance of Barolo with the power of Monforte, give origin to a Barolo of great balance, complex, with extremely silky tannins. Pure essence of Nebbiolo, enhanced by a long aging in big barrels only. The wine spends 15-20 days in temperature-controlled tanks with 15-20 days of post-fermentation maceration. The wine then ages for 24 months in big barrels.

Grape varieties Nebbiolo

Altitude 470m ASL

Soil Calcareous marl and clay

Alcohol 14%



Tasting notes

Ruby red with orange reflections with notes of balsamic, spice, forest floor and menthol. On the palate there is a structure with a sturdy tannin leading into flavors of chocolate and tobacco.

Banville

Wine Merchants

www.banvillewine.com

Ca' Viola

Barolo Sottocastello di Novello DOCG

In 2006 the dream came true: Barolo Sottocastello was born. Nebbiolo in Barolo, its maximum expression, is a challenge and an objective for each great Albese producer, and it became reality for us after the recent acquisition of a vineyard of just 1.89 hectares in Novello, located, as its name suggests, at the foot of the majestic neo-gothic castle. The full southern exposition at more than 470 meters of high and its position, combining the elegance of Barolo with the power of Monforte, give origin to a Barolo of great balance, complex, with extremely silky tannins. Pure essence of Nebbiolo, enhanced by a long aging in big barrels only. The wine spends 15-20 days in temperature-controlled tanks with 15-20 days of post-fermentation maceration. The wine

