Ca' Viola

"Caviot" Barolo DOCG

Barolo in its more classical version, where the blend of grapes comes from vineyards with different soils, exposures and altitudes. This contributes to the varietal balance and the pleasantness of the drinkability.

Grape varieties Nebbiolo

Altitude 250m ASL

Soil Calcareous marl and clay

Alcohol 14.5%

Tasting notes

Ruby red in color with garnet reflections. An intense scent of violet, red and small red fruits, with a slightly balsamic note. In the mouth the texture is complex and silky and the harmonious structure wraps the palate with soft and succulent tannins.





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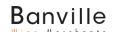
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