

# Ca Viola

## Barbera d'Alba Brichet

### THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Alba

**WINEMAKING:** The wine spends 15-18 days in temperature-controlled tanks with 12 months in big barrels.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 12 months in barrels

**ANNUAL PRODUCTION:** 1,667 cases

### THE STORY

Giuseppe "Beppe" Caviola, one of the most important oenologists in Italy, has worked as a winemaking consultant for many notable producers and in 2002, was named "Enologist of the Year" by Gambero Rosso. In 1991 Beppe decided to make his own wine, locating his cellar in Dogliani, in the heart of Piemonte. Ca'Viola means "little violet house" in local dialect.

**PHILOSOPHY:** Beppe showcases the terroir of the Langhe employing sustainable vineyard and winemaking practices at all times. He does not use select yeasts and does not filter his wines, except the Riesling. His focus is on the microclimate and grape and creating a wine that reflects the purest expression possible of this terroir.

### THE ADJECTIVES

**OVERALL:** Juicy & approachable

**AROMAS / FLAVORS:** Red fruits, underbrush, sweet spices, dried mushrooms

**MOUTHFEEL:** Fresh & well-balanced

### THE SELLING POINTS

**SUSTAINABILITY:** Certified Organic, Vegan

