

Ca Viola Barolo Sottocastello di Novello

THE FACTS



COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: The wine spends 15-20 days in temperature-controlled tanks with 15-20 days of post-fermentation maceration with 25% full cluster.

ALCOHOL BY VOLUME: 14.0%

AGING: 24 months in big barrels and 12 months in concrete vats.

ANNUAL PRODUCTION: 750 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: Ruby red with orange reflections

AROMAS / FLAVORS: Balsamic, spice, forest floor and menthol.

MOUThFEEL: Sturdy tannin leading into flavors of chocolate and tobacco.

THE SELLING POINTS

AWARDS: 97pts James Suckling, 93pts Wine Spectator

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

