

CaViola

BARBERA D'ALBA BRIC DU LUV

Along with Barturot, Bric du Luv is a historic wine of the Ca' Viola line. Also produced for the first time in 1991, Bric du Luv is a selection of Barbera cultivated in the old vineyard of almost 70 years of age, in Montelupo.



IN THE VINEYARD

APPELLATIONBarbera d'Alba DOC
VARIETALBarbera
VINEYARDBric du Luv
SIZE & LOCATION1.5 ha., Montelupo Albese
GROUND TYPE**Lithology** - Alternating gray coloured silty marl
and reddish-yellowish coloured sandstones (Lequio Formation)
Soil - Sandy-loam, shallow, whitish coloured, calcareous,
with alkaline pH
AVERAGE AGE OF VINES65 years
ORIENTATION
& ELEVATIONSouth, 400 meters above sea level
DENSITY5,000 vines/hectare
YIELD/HECTARE45-50 ql.
TRELLISINGGuyot
HARVESTEnd of September/First half of October
FERTILIZERManure, green manure
PEST CONTROLCopper and sulfur
WEEDINGMechanical

IN THE WINERY

YEASTNo selected yeasts utilized
MACERATION
& FERMENTATION20-25 days in temperature-controlled tanks
AGING13-15 months in big barrels
FILTRATIONNone
ANNUAL PRODUCTION6,600 bottles

CHARACTERISTICS

Intense ruby red with a violet vein. The nose has fruit notes typical of this single varietal with hints of balsamic and menthol. The wine has an ample, soft mouthfeel that is enjoyable, as well as, power and elegance that indicates its aging potential. Very long finish with precise aftertastes. This wine ages well and can be appreciated even 10 years later.
Suggested Serving Temperature: 15-16°C

